

THURSDAY
FEBRUARY 25, 1998

The Sea Coast Echo

VOL. 127 NO. 17

BAY ST. LOUIS, MISSISSIPPI

SINGLE COPY 50 CENTS

TWO EDITIONS 30 PAGES

Casino World board names new president

BY ED LEPOMA
MADEIRA BEACH, FL.— In a shakeup at the highest level, Deborah A. Vitale has been named President and Chief Executive Officer of Europa Cruises Corp., the parent of the proposed Casino World development planned near Diamondhead.

Vitale has served as Chairman of the Board of Europa since March, 1995, and she was named President and Chairman of the Board of Casino World Inc. in 1997.

Europa announced that the changes came about as a result of two meetings of the Board of Directors on Feb. 18 and 20 after which Board members Piers Hedley, Jerry McCall and Lester Bullock tendered their resignations.

Europa now has a four-person board, which includes Vitale, Gregory A. Harrison, John R. Duber and Paul J. DeMattina.

Harrison is a consulting forensic engineer, a resident of Gaithersburg, Md., and a shareholder of the company. Dr. Harrison has 30 years of

investment experience and 30 years in the management of complex engineering projects and has served as licensing project manager for a nuclear power plant. He has served on the Board of Directors of Data Measurement Corp., and First Patriot National Bank and is a current Advisory Board member of United Bank.

DeMattina is a resident of Parma, Ohio, and has been a shareholder in Europa since 1994. He is president and founder of DeMattina Cartage, Inc., which owns and operates various trucks and trailers for specialized delivery service.

Duber, a resident of Rocky River, Ohio, currently serves as director of Investor Relations for Europa. He has been a shareholder since 1994, and has been instrumental in introducing new shareholders, existing shareholders and brokers to Europa's Diamondhead site.

Vitale said she was "extremely pleased" with Europa's new leadership.

CASINO—PAGE 13



Parading

Branson Dempsey and friend "Elmo" got into the Mardi Gras spirit during the annual Bay Catholic Elementary School Mardi Gras Parade last Friday. (Echo staff photo by Betsy Gagnet)

Committee suggests sewer plan

BY ED LEPOMA
A Chamber of Commerce committee has finally brought organization to efforts to extend sewer lines to the south-

ern portion of Hancock County. The Chamber's Environmental Committee, chaired by NASA Environmental Officer Ron Magee, last week released an ambitious plan that calls for sewerage going into the county's waterways, he said DMR may be able to give the county Tideland Funds or other discretionary monies they may have available to speed up the application process required to survey and find construction sites for sewer systems.

Because oyster reefs are adversely affected from raw sewerage going into the county's waterways, he said DMR may be able to give the county Tideland Funds or other discretionary monies they may have available to speed up the application process required to survey and find construction sites for sewer systems.

Magee will lead a delegation that hopes to meet with DMR during its March meeting. The committee identified 12 sewer installation projects in southern Hancock County, and gave an update of funding

SEWER—PAGE 13

Shooting leaves two in hospital

BY ED LEPOMA
Two women are hospitalized in stable condition at separate Gulfport hospitals after suffering gunshot wounds outside a Pass Christian lounge Sunday night.

Police Department investigator James Stewart said police were called to the B&L Lounge at the corner of L'Adnier and Saucier streets about 8:15 p.m. to quell a fistfight outside the bar.

Police arrested Quentin Bell, 28, of Gulfport on one count of aggravated assault, but Stewart said details were sketchy about the confrontation, and more arrests are suspected.

Stewart said Shannon Easter, 29, of Gulfport was struck in the hip by a bullet, and American Medical Response technicians transported her to Gulfport Memorial Hospital. Emera Wilkerson, 21, of Pass Christian, was struck in the thigh by another bullet and was taken to Garden Park Hospital.

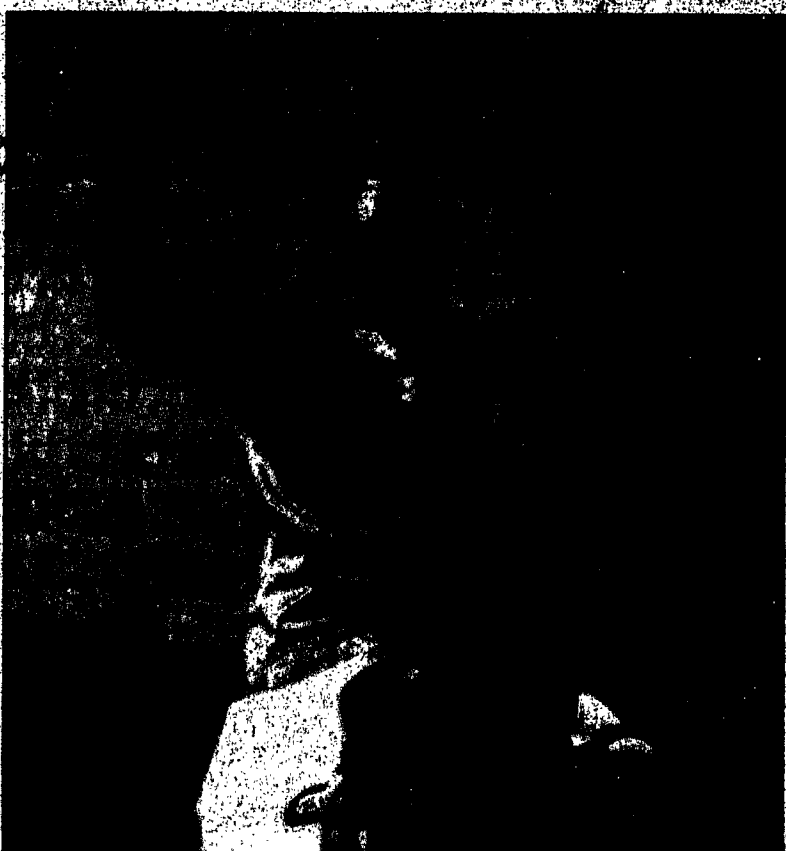
Assisting Stewart in the investigation is Officer Ricky Dedeaux.

Stewart said the confrontation happened after the St. Paul's Mardi Gras parade had already passed downtown, and there were few incidents at the parade.

2004, and it may be sooner.

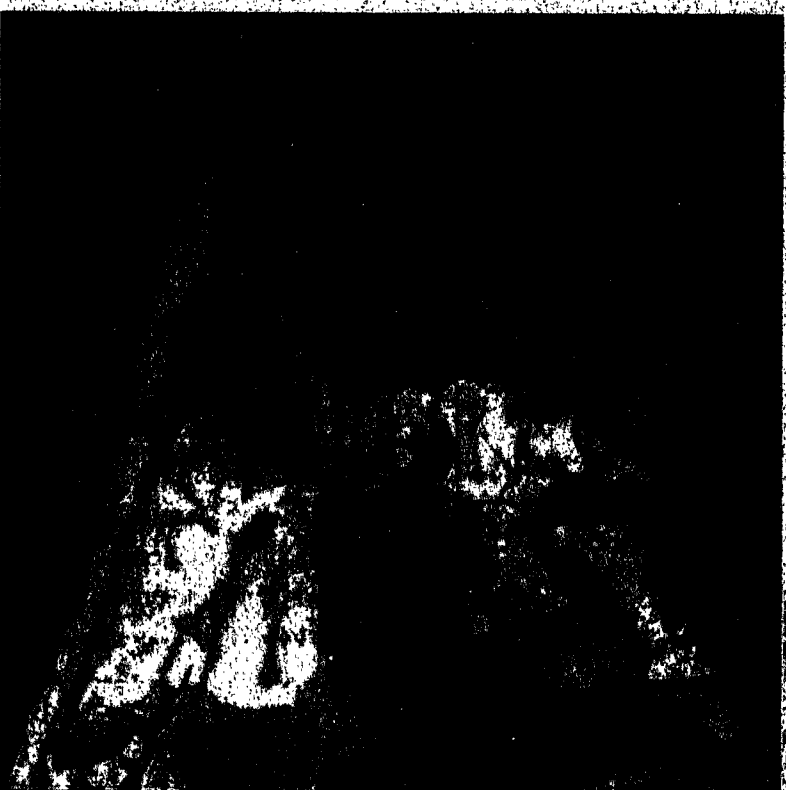
Coming out of last week's meeting, the delegation for Magee and others to involve the state Department of Marine Resources in initial planning stages.

Magee explained that when Pearllington formed its own Water and Sewer District recently organizers had to ask the Board of Supervisors for a



Real People captain

Bay St. Louis council member Connie Lampley, captain of the Krewe of Real People, waves to subjects on Tuesday during Mardi Gras parade, 1998 king and queen were Kendal Tims and Azzie Henderson, respectively. (Echo staff photo by Richard Meek)



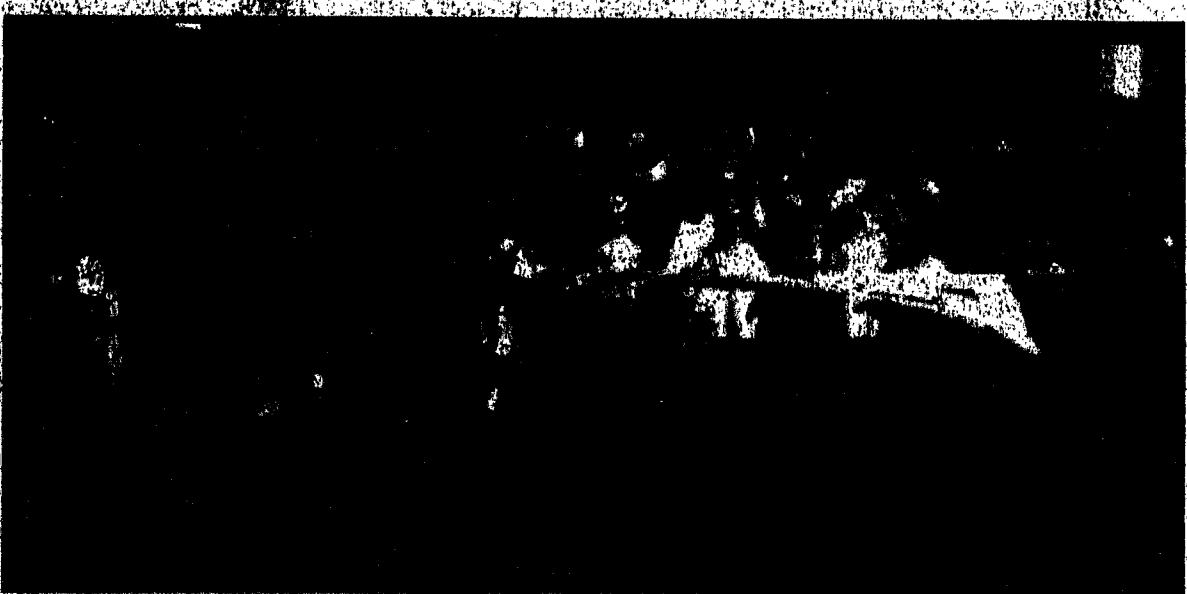
Royal wave

The Krewe of Diamondhead's 28th annual Mardi Gras parade was led by King Alfi Honor and Queen Peggy Clemons. (Echo staff photo by Richard Meek)



Throw me something

Bright sunshine greeted the Krewe of Nereids and spectators Tuesday as the annual rescheduled parade was greeted by thousands of spectators. (Echo staff photo by Richard Meek)



Headstart parade

Bay, Laveland Headstart students enjoy the sunshine as they make their annual parade down Main Street in Bay St. Louis. (Echo staff photo by Richard Meek)

PHOTO BY RICHARD MEAK

DANIEL L. BROMLEY
RAY J. DEPREO
LINDA JANE DUETT
JOSEPH GLASCOCK
JOSEPH K. MITCHELL
FRANK N. SCHNELL
ATLES M. TOLES

DANIEL L. BROMLEY
 Daniel L. Bromley, 19, of Pass Christian, died Saturday, Feb. 21, 1998, in Pass Christian.

Mr. Bromley was a native of St. Louis, Mo. He was the son of his mother, Helen of Payson, Ariz.; his father, Gary Bromley of Long Beach, two daughters: two brothers, Chris Duff of Phoenix, Ariz., and Thomas Bromley of Casper, Wyo.; and two sisters, Sheila Duff of Arizona and Wendy Bromley of California.

Mr. Bromley was sent to Payson for burial. Riemann Funeral Home in Gulfport was in charge of arrangements.

RAY J. DEPREO
 Ray J. Depreo, 72, of Bay St. Louis, died Saturday, Feb. 21, 1998, in Gulfport.

Mr. Depreo was a native of Bay St. Louis and was a Catholic. He was an area coordinator with a power company. He was preceded in death by his wife, Joyce Depreo; a son, Wallace Joseph Depreo; his parents, Adolph and Laura Selph Depreo; a brother, Wallace Depreo; and two sisters, Virgie Depreo and Ollie Varnado.

Survivors include two stepsons, Bobby Duvall and Larry Duvall, both of Bay St. Louis; a daughter, Cynthia Hansen of Arabi, La.; a stepdaughter, Pam Craine of Pearl River, La.; a sister, Lela Beebe of Cincinnati; two grandchildren; and three great-grandchildren.

Visitation was Wednesday evening at Edmond Fahey Funeral Home in Bay St. Louis. Services will be conducted 1 p.m. today in the funeral home chapel, with burial to follow in Gulf Coast Memorial Cemetery in Bay St. Louis.

LINDA JANE DUETT
 Linda Jane Duet, 32, of Biloxi, died Saturday, Feb. 20, 1998, in Biloxi.

Mrs. Duet was born July 24, 1945 and had been a resident of the Gulf Coast for nine years. She graduated from Lane High School, Meridian Junior College, Matty Hersee School of Nursing, East Mississippi Junior College and East Mississippi State School of Mortuary Science. She was an American Red Cross instructor and a volunteer. Mrs. Duet was a retired mortician and funeral director.

She was preceded in death by her husband, Franklin Eugene Duet; two brothers, Robert Lewis and George Lewis; and her father, Dud Lewis Jr.

Survivors include her mother, Katy Lorene Lewis of Lena, Miss.; three daughters, Olga Michelle Scott and Charity Renelle Wilhite both of Carthage, Miss., and DeLish Jane Blackwell of Pass Christian; two sons, Berlin Lee Boland Jr. of Carthage and Jared Paul Duet of Biloxi; two stepdaughters, Victoria Novak of Muskegon, Mich., and Mary Beaul of Oklahoma; a stepson, John Nicholas Duet of Silverport, La.; four sisters, Nora Cotton of Raleigh, N.C., Betty Hines, Huntville, Ala., Grace Fanguy of Patterson, La., and Cindy Lewis of Lena, Miss.; three brothers, Zay Lewis, Dud Lewis Jr. and J. D. Lewis, all of Lena; 12 grandchildren and a great-grandchild.

Services were conducted Wednesday at Wilcox Funeral Home in Carthage, Miss. Lockett-Williams Mortuary in Gulfport was in charge of arrangements.

JOSEPH GLASCOCK
 Mr. Joseph Keller Glascock, 76, of Long Beach, died Sunday, Feb. 22, 1998, in Gulfport.

Mr. Glascock was born in Slidell, and had been a resident of Long Beach about 45 years. He was a graduate of the University of Alabama and was an engineer with Mississippi Power Company for over 35 years, retiring in 1984. He was a former member of the Harrison County Development Commission. Mr. Glascock was a member of St. Peter by the Sea Episcopal Church, Long Beach Yacht Club, Gulfport Exchange Club and the Power Outages Club.

He was preceded in death by his wife, Ida Belle Glascock.

Survivors include: daughters, Dr. Susan K. Glascock of St. Louis, Mo., and Anne Glascock of St. Louis, Mo.; a son, Dr. John Glascock of St. Louis, Mo.; a sister, Ruth Glascock of St. Louis, Mo.; and grandchildren, Dr. John Glascock of St. Louis, Mo., and Dr. John Glascock of St. Louis, Mo.

Funeral services were conducted Wednesday at St. Peter by the Sea Episcopal Church in Gulfport.

The family will receive friends at the Gulfport Exchange Club, P.O. Box 1634, Gulfport, MS 39502.

JOSEPH K. MITCHELL
 Mr. Joseph K. Mitchell, 66, of Piquette, died Sunday, Feb. 21, 1998, in Piquette.

Mr. Mitchell was a native of Piquette and a Baptist.

Survivors include his wife, Betty Saucier Mitchell of Piquette; a son, Steve Mitchell of Piquette; a daughter, Linda Mitchell Knight of Bay St. Louis; two sisters, Joyce Landrum of Piquette and Laurie Lewis of Center, Texas; a brother, Perry Ray White of Carriere and six grandchildren.

Visitation was Sunday evening at McDonald Funeral Home in Piquette. Funeral services were conducted Monday at the funeral home chapel. Burial was in Gibson Cemetery in Piquette.

FRANK N. SCHNELL
 Frank N. Schnell, 80, of Bay St. Louis, died Sunday, Feb. 22, 1998, in Chalmette, La.

Arrangements are incomplete at Edmond Fahey Funeral Home in Bay St. Louis.

ATLES M. TOLES
 Atles "Alice" Maynard Toles, 90, of Diamondhead, died Saturday, Feb. 21, 1998, in Gulfport.

Mrs. Toles was a native of Columbia and had lived on the Gulf Coast for 76 years. She was a member of St. Mark United Methodist Church in Gulfport and was a member of Eastern Star (Prima Hall).

She was preceded in death by her parents, William Maynard and Frances Pace Maynard.

Survivors include three sisters, Mary Frances Silers of Washington, D.C., Lillie Pearl Porter of Chicago and Dorothy Freeman of Pontiac, Mich.; a brother, Marion Maynard of Witte, Calif.; and her caretaker, Arthur Gates of Gulfport.

Services were conducted Wednesday at St. Mark United Methodist Church. Burial was in Pine Ridge Garden in Gulfport.

Lockett-Williams Mortuary in Gulfport was in charge of arrangements.

Card of Thanks
 The family of Everita C. Lind Shiyon wishes to extend our heartfelt appreciation for the love and support everyone has shown to us during the recent death of our mother on Jan. 14, 1998.

Thanks to Dr. Irene Kaskan and Dr. James Jones for the many years of care for her, also to the staff of Hancock Medical Center.

Words cannot express the greatness of our appreciation to each of you.

A special thanks also to all the friends and family for the many messages, flowers, cards, Bibles and food. The Bereavement Committee of Annunciation, to Father James of St. Clare, and Brother David Clinton of Grand Rapids Baptist Church.

Grateful for the family of Mary Ellen Montanari and Mary Ellen Montanari.

We love and miss you dearly. Husband, Daughter, Sons, Family and Friends.

In Memoriam
 In Loving Memory of **ELOIS BOUNDS**
 May 17, 1931-Feb. 25, 1994

It's been four years since we last touched your precious face. Oh, Mom, what would we give to see you smile, to sit with you and talk awhile.

We often sit and think of you, the things you used to say and do. We wonder why you had to leave us, but God only knows.

Mom, we could never express in words how very much we miss you. We will all be forever grateful for the wonderful memories you gave us.

We love and miss you dearly. Husband, Daughter, Sons, Family and Friends.

In Memoriam
 In Loving Memory of **ELOIS BOUNDS**
 May 17, 1931-Feb. 25, 1994

It's been four years since we last touched your precious face. Oh, Mom, what would we give to see you smile, to sit with you and talk awhile.

We often sit and think of you, the things you used to say and do. We wonder why you had to leave us, but God only knows.

Mom, we could never express in words how very much we miss you. We will all be forever grateful for the wonderful memories you gave us.

We love and miss you dearly. Husband, Daughter, Sons, Family and Friends.

In Memoriam
 In Loving Memory of **ELOIS BOUNDS**
 May 17, 1931-Feb. 25, 1994

It's been four years since we last touched your precious face. Oh, Mom, what would we give to see you smile, to sit with you and talk awhile.

We often sit and think of you, the things you used to say and do. We wonder why you had to leave us, but God only knows.

Mom, we could never express in words how very much we miss you. We will all be forever grateful for the wonderful memories you gave us.

We love and miss you dearly. Husband, Daughter, Sons, Family and Friends.

versity of Alabama and was an engineer with Mississippi Power Company for over 35 years, retiring in 1984. He was a former member of the Harrison County Development Commission. Mr. Glascock was a member of St. Peter by the Sea Episcopal Church, Long Beach Yacht Club, Gulfport Exchange Club and the Power Outages Club.

He was preceded in death by his wife, Ida Belle Glascock.

Survivors include: daughters, Dr. Susan K. Glascock of St. Louis, Mo., and Anne Glascock of St. Louis, Mo.; a son, Dr. John Glascock of St. Louis, Mo.; a sister, Ruth Glascock of St. Louis, Mo.; and grandchildren, Dr. John Glascock of St. Louis, Mo., and Dr. John Glascock of St. Louis, Mo.

Funeral services were conducted Wednesday at St. Peter by the Sea Episcopal Church in Gulfport.

The family will receive friends at the Gulfport Exchange Club, P.O. Box 1634, Gulfport, MS 39502.

JOSEPH K. MITCHELL
 Mr. Joseph K. Mitchell, 66, of Piquette, died Sunday, Feb. 21, 1998, in Piquette.

Mr. Mitchell was a native of Piquette and a Baptist.

Survivors include his wife, Betty Saucier Mitchell of Piquette; a son, Steve Mitchell of Piquette; a daughter, Linda Mitchell Knight of Bay St. Louis; two sisters, Joyce Landrum of Piquette and Laurie Lewis of Center, Texas; a brother, Perry Ray White of Carriere and six grandchildren.

Visitation was Sunday evening at McDonald Funeral Home in Piquette. Funeral services were conducted Monday at the funeral home chapel. Burial was in Gibson Cemetery in Piquette.

FRANK N. SCHNELL
 Frank N. Schnell, 80, of Bay St. Louis, died Sunday, Feb. 22, 1998, in Chalmette, La.

Arrangements are incomplete at Edmond Fahey Funeral Home in Bay St. Louis.

ATLES M. TOLES
 Atles "Alice" Maynard Toles, 90, of Diamondhead, died Saturday, Feb. 21, 1998, in Gulfport.

Mrs. Toles was a native of Columbia and had lived on the Gulf Coast for 76 years. She was a member of St. Mark United Methodist Church in Gulfport and was a member of Eastern Star (Prima Hall).

She was preceded in death by her parents, William Maynard and Frances Pace Maynard.

Survivors include three sisters, Mary Frances Silers of Washington, D.C., Lillie Pearl Porter of Chicago and Dorothy Freeman of Pontiac, Mich.; a brother, Marion Maynard of Witte, Calif.; and her caretaker, Arthur Gates of Gulfport.

Services were conducted Wednesday at St. Mark United Methodist Church. Burial was in Pine Ridge Garden in Gulfport.

Lockett-Williams Mortuary in Gulfport was in charge of arrangements.

Card of Thanks
 The family of Everita C. Lind Shiyon wishes to extend our heartfelt appreciation for the love and support everyone has shown to us during the recent death of our mother on Jan. 14, 1998.

Thanks to Dr. Irene Kaskan and Dr. James Jones for the many years of care for her, also to the staff of Hancock Medical Center.

Words cannot express the greatness of our appreciation to each of you.

A special thanks also to all the friends and family for the many messages, flowers, cards, Bibles and food. The Bereavement Committee of Annunciation, to Father James of St. Clare, and Brother David Clinton of Grand Rapids Baptist Church.

Grateful for the family of Mary Ellen Montanari and Mary Ellen Montanari.

We love and miss you dearly. Husband, Daughter, Sons, Family and Friends.

In Memoriam
 In Loving Memory of **ELOIS BOUNDS**
 May 17, 1931-Feb. 25, 1994

It's been four years since we last touched your precious face. Oh, Mom, what would we give to see you smile, to sit with you and talk awhile.

We often sit and think of you, the things you used to say and do. We wonder why you had to leave us, but God only knows.

Mom, we could never express in words how very much we miss you. We will all be forever grateful for the wonderful memories you gave us.

We love and miss you dearly. Husband, Daughter, Sons, Family and Friends.

In Memoriam
 In Loving Memory of **ELOIS BOUNDS**
 May 17, 1931-Feb. 25, 1994

It's been four years since we last touched your precious face. Oh, Mom, what would we give to see you smile, to sit with you and talk awhile.

We often sit and think of you, the things you used to say and do. We wonder why you had to leave us, but God only knows.

Mom, we could never express in words how very much we miss you. We will all be forever grateful for the wonderful memories you gave us.

We love and miss you dearly. Husband, Daughter, Sons, Family and Friends.

In Memoriam
 In Loving Memory of **ELOIS BOUNDS**
 May 17, 1931-Feb. 25, 1994

It's been four years since we last touched your precious face. Oh, Mom, what would we give to see you smile, to sit with you and talk awhile.

We often sit and think of you, the things you used to say and do. We wonder why you had to leave us, but God only knows.

Mom, we could never express in words how very much we miss you. We will all be forever grateful for the wonderful memories you gave us.

We love and miss you dearly. Husband, Daughter, Sons, Family and Friends.

GULF COAST DAY AREA CLINIC
 Specializing in outpatient treatment of:
 Chemical Dependency • Problem Gambling
 Anxiety • Depression • Anger Management
 Psychological Testing & Evaluation
 Market Towers Shopping Center, Suite 9
 295 Highway 90 • Bay St. Louis
 467-2800
 BAY ST. LOUIS • 39520

"The best time to think about a funeral... is when you don't have to."
—PRE-PLAN—
Pre-Plan both cemetery and funeral arrangements at the finest facility on the Mississippi Gulf Coast.
PROTECTION AGAINST INFLATION
 The service you select is sealed forever at today's prices.
CHOOSE YOUR OWN SERVICE
RELIEVE YOUR LOVED ONES OF EXPENSE AND WORRY
The most complete funeral service on the Gulf Coast. Oldest established and only locally owned and operated funeral home in Hancock County.
 • Pre-Need Funeral Planning
 • Funeral Insurance
 • Cremation Services... most affordable prices
 • Cemetery Park
 • Ground Burials
 • Mausoleum
 • Niche Spaces for Cremation Urns
Edmond Fahey FUNERAL HOME
 110 Nacala Avenue
 Bay St. Louis, Mississippi 39520
 467-9031

Dr. George M. Thurber, M.D.
COMPREHENSIVE OPHTHALMOLOGY
Board Certified
 is pleased to announce his new office locations in Hancock County
 In Bay St. Louis in association with Dr. M. J. (Sonny) Wolfe located at 335 Shieldsboro Square in the old Hallmark Store.
 In Diamondhead in association with Dr. Deborah Gregory located at 4410 West Alhambra Suite B-111 across from the Hancock Bank Building.
 Now accepting appointments.
 Call 228 388-4281 • 228 463-9944

Free Knee and Hip Seminar
 ♦ Swelling? ♦ Arthritis?
 ♦ Stiffness? ♦ Injury?
 Is it time you found out what you can do about knee or hip pain?
 Answers about your knee or hip pain are as close as our free seminar. Learn one-on-one about causes of your problem and the latest treatments, plus tips about medicines, foods and exercise. Straight talk from us can be the first step on your road to recovery.
 Join us on Tuesday, March 3 at 10 a.m. and 6 p.m. or Tuesday, March 17 at 10 a.m. and 6 p.m. in NorthShore Regional Medical Center's Gardenia Room. Park and enter through the Women's Center. Call 646-5014 to preregister.
The Joint Care Center
 J. S. Smith, D.O.
 NorthShore
 1000 North Shore Blvd.
 Gulfport, MS 39503
 (601) 466-5014

Stroke support group

Memorial Hospital at Gulfport will sponsor a special meeting of the Stroke Support Group today at 6 p.m. in the private dining room at the hospital.

The topic for the meeting will be Cognitive Retraining. When memory, attention, concentra-

tion and problem solving are a few of the things affected by a stroke, what do you do? What will help? Sparkie Spell, MS, CCC, SLP will address the subject.

For information, call Debbie Mykolyk at 865-3059.

Gather Ye Rosebuds

Gather Ye Rosebuds Rose Society will meet today at 7:30 p.m. in the Kate Lobrano House at 106 Cue Street, Bay St. Louis.

Visitors are most welcome, and refreshments will be served.

Speaker will be Anthony Jarman on spring toes care.

ST. ANN-ST. JOHN NEWS

Thoughts for meditation: Acknowledge and take heart this day that the Lord is God in heaven and on the earth below. There is no other. Keep his decrees and commands so that it may go well with you and your children after you and that you may live long.

Deuteronomy 4:39-40
 Keep your face to the sun-shine, and you cannot see the shadow.

—Helen Keller
 Father, help me to see my need for you. Teach me to lean on you and your wisdom and not the world and its wisdom. Amen.

Well done is better than well said.

—Ben Franklin
 Lord, help me to see obstacles as stepping stones on the path to greater dependence on You. Amen.

How find a path with no obstacles? It probably doesn't lead anywhere.
 How find a path through a crisis? Grandly, but another thing to go through every day glorifying God when there is no witness, no limelight, no one paying the remotest attention to us.

—Oswald Chambers
 You, O Lord, are the source of healing. Pray for healing for our hearts. How I thank You. Please make my song sweeter as you mend my spirit. Amen.

The bird with a broken pinion never soars so high again, but its song is sweeter.

Lenten regulations for 1998: Ash Wednesday and Good Friday are days of fast and abstinence. We are limited to one full meal on these days for everyone who has completed their 18th year or have not reached their 60th year.

Weekday of Lent: There is no obligation to fast. However, voluntary acts of self denial are recommended.

Easter duty obligations may be fulfilled at any time from the first Sunday in Lent (March 1) through Trinity Sunday (June 7).

Something new has been added Tuesday, March 17 at 7 p.m. St. Patrick's Day, there will be the first annual St. Patrick's Day Countdown Party in the Parish Hall. For further information, contact the parish office.

Reconciliation is available before Masses, and at any time by appointment.

Please notify the rectory of the names of anyone who may desire to receive Holy Communion, the Sacrament of the Sick or the Sacrament of Reconciliation at home.

RCIA classes: Any adults or non-Catholics who wish to learn about the Catholic faith or to join the church, please call the parish office.

I am sorry for the men who do not read the Bible every day. I wonder why they deprive themselves of the strength and of the pleasure.

—Woodrow Wilson

Pay Your Bill South
BEST PAWN
 3031 MYRA
 101 N. MYRA
 39503

Africa
 Special
 For many
 tions and
 chutes through
 have celebra
 Month. Their
 efforts ded
 that group
 remembered.
 This recog
 butions of
 have evolved
 of the Africa
 tural heritag
 the fabric of
 The preser
 events, prop
 of communit
 a place of im
 Louis.
 With the a
 centennial of
 the new mill
 prospectives
 throughout 1
 "History g
 our efforts. H
 propel us to
 community,
 Mayor Eddie
 The City of
 19 recognize
 players for t
 the job and i
 is one of the
 tify emergin
 African-Ame
 who are als
 workplace.
 known recog
 by the city.
 Recognize
 ice, assistant
 Avery, firefig
 Police Reser
 Lewis, Publi
 ren Washing
 Gary Mau
 children alr
 ound the fr
 first moved
 Jones comple
 came his de
 Hired in J
 moved stead
 ranks and n
 tant fire
 prevention.
 His most
 but is his a
 cate effectiv
 firefighters
 a communicat
 tial to lea
 clearly unde
 of safety.
 When ou
 ment's arena

Book
 Dan Ellis, le
 cock County
 public serv
 300-year his
 portum, Bo
 (Echo staff

NEED
 Good &
 Home

180
AMO
\$10,
\$12,
\$15,
\$17,
\$20,
U
 7.99 to

WOL
 3031 MYRA
 101 N. MYRA
 39503
 (601) 466

African-American employees recognized by Bay

Special to the Echo

For many years organizations and churches of communities throughout the country have celebrated Black History Month. There is a diversity of efforts dedicated to ensuring that group traditions are remembered.

This recognition of the contributions of African-Americans have evolved into a celebration of the African-American cultural heritage and its impact on the fabric of our daily lives.

The preservation of historical events, properties and profiles of community contributors hold a place of importance in Bay St. Louis.

With the approach of the tercentennial of our discovery and the new millennium, historic retrospectives will take place throughout the Gulf South.

"History guides and supports our efforts. However, it does not propel us toward success as a community, leaders do," said Mayor Eddie Favre.

The City of Bay St. Louis Feb. 19 recognized the following employees for their leadership on the job and in the community. It is one of the city's goals to identify emerging leaders of the African-American community who are also leaders in their workplace. This is the first known recognition event held by the city.

Recognized are Gary Maurice, assistant fire chief; Ronald Avery, firefighter; Thyra Labat, Police Reserve leader; Larry Lewis, Public Works; and Farren Washington, Utilities clerk.

Gary Maurice was one of the children always hanging around the fire station when it first moved to the Valena C. Jones complex. Firefighting became his destiny.

Hired in 1979, Maurice has moved steadily up through the ranks and now serves as assistant fire chief for fire prevention.

His most outstanding attribute is his ability to communicate effectively with his fellow firefighters and the public. This communication skill is essential to leadership. People clearly understand his message of safety.

When outside the department's arena, Maurice is just as

effective in delivering a positive message about neighborhood quality-of-life issues. He learned well from his mentors and is acutely aware of the importance of his cultural heritage.

He works towards the preservation of basic traditions and values that give worth to life, his profession and the Bay St. Louis community.

Striving to protect the resources, which serve to inform

Avery combines all of these leadership skills with his extraordinary ability to communicate with young children.

He is not only a leader on the job and in the community, but a successful role model who uses his life experience to help children make the right life choices to become the leaders of the new century.

People use a variety of means to perpetuate a sense of cultural identity. Thyra Labat, a street

Sensitivity and patience are strong indicators of a leader. Farren Washington exemplifies these leadership traits in her work with the public. According to Robert Parker, director of administration, "Few people come to the city's utility department happy to pay a bill. Many don't understand their charges, many have personal problems, and many simply don't have any money."

Farren is sensitive to the se-

their job. We are proud to recognize the diversity of skills of these African-Americans, because their unique leadership strengthens Bay St. Louis for the combined good of all. They each have a stake, because of their leadership abilities, in keeping Bay St. Louis, A Place Apart," added Mayor Favre.



Employees recognized

Bay St. Louis' mayor, council and administrators recognized several African-American employees Feb. 19 for their job and leadership during the city's first Leadership Recognition during Black History Month. Pictured are, top row from left, Police Chief Frank McNeil, Thyra Labat, Farren Washington, Robert Parker, municipal clerk, Fire Chief Robert Gavangie; bottom row, Public Works Director Ron Vanney, Larry Lewis, Mayor Eddie Favre, Ronald Avery and Gary Maurice. (Photo by Jimmy Loiacano)

future generations of their cultural past, is senior firefighter, Ronald Avery.

Avery joined the fire department in 1994 after four years with the United States Air Force.

He has quickly risen to his rank, second in command to the shift supervisor. Avery has achieved this rank because of his leadership skills. His cool, calm personality is complemented by his knowledge and initiative.

certified police officer, is the assistant commander of the Bay St. Louis Police Reserve Unit and an executive secretary in administration for Casino Magic. In both roles, leadership is essential to success.

She has learned that hard work, attention to detail, self-confidence and her abilities are essential to establishing a respected community identity. These are some of the reasons why Labat is recognized as an emerging leader in the Bay St. Louis workforce.

She is dependable and competent in her volunteer role as a Reserve lieutenant. A paycheck does not define when she is a leader.

Larry Lewis has been employed with the City of Bay St. Louis since 1985. "Streets and drainage may be his daytime life, but family is Lewis' priority. He is especially close to his father.

"Good leaders know the importance of the support of families, to be successful," commented his department director, Ron Vanney. Reverend Jordan Bush mentored Lewis on his job.

Rev. Bush taught him how to integrate the use of heavy equipment to accomplish his task of improving drainage in the city.

From this beginning Lewis has become highly skilled and versatile in understanding his job, determining the percentages of slopes, where to set grades to maintain good drainage in Bay St. Louis. He is dedicated to excellent work and modest about his achievements.



Book donation

Dan Ellis, left, presents a copy of his book titled *Bay St. Louis, Hancock County, Tri-Centennial* to David Woodburn, coordinator of public service for the City-County Library. Ellis' book covers the 300-year history of Hancock County and is available at Bay Emporium, Bookends and the Hancock County Historical Society. (Echo staff photo by Ellis C. Cuevas)

NEED CASH? CALL TODAY FOR A HOME EQUITY LOAN!

MONEY FOR ANY WORTHWHILE PURPOSE!

Good & Slow Credit Approval • 800 Consolidation • 100% Tax Deductible in most cases
Home Improvement • 24-hour Approval • Free Credit Check & Phone Consultation
No Out-of-Pocket Expenses • Money for Home Repairs

180 MONTH TERMS		CONSOLIDATE BILLS	
AMOUNT	PAYMENT	VISA	AMT
\$10,000	\$95.01	MASTERCARD	\$2500
\$12,500	\$119.01	DEPT STORE	\$1000
\$15,000	\$143.01	CAR NOTE	\$4000
\$17,500	\$167.01	TOTAL	\$10,000
\$20,000	\$191.01	Loan From Us	\$10,000
Up To \$500,000		YOU SAVE	
7.99% to qualified borrowers. Rates subject to change.		\$904.49 Per Month!	

Freedom Financial Services, Inc.

Who deal with an out of state company who are right here in MISSISSIPPI?

SERVING THE SOUTH SINCE 1991

Hancock Bldg. • 314 Hwy. 90
Sta. 10 • Bay St. Louis, MS 39002
(601) 464-6286 • 1-800-964-3083

MEMBERSHIP OFFICE & SERVICE

Markham Bldg. • 2301 14th St.
Sta. 303 • Gulfport, MS 39501
(601) 822-8348 • 1-800-563-3086

THE ALTERNATIVE
TO A NURSING HOME
MAGNOLIA
PERSONAL CARE HOME
3 M.S. OF PICAUNE
601-798-4007

Benigno's Plumbing

Specializing in Small
Plumbing Repairs
467-0904

Licensed & Bonded
Experienced Since 1980



Certified Carpet Cleaning & Upholstery

- Carpet Repairs
- Carpet Restretching
- 24-hour Flood Service

Truck Mounted **467-2680**
"We do more than wet your floor!"

Owner
Tim Harrison

Are your Payments Too High?

We can ease your mind
Pay Off All Your Debts
And Have Only One
LOW Payment

- Competitive Rates
- Fast Closing
- Money for Any Purpose
- No Out-of-Pocket Expense
- Consolidate Debts
- Bad Credit/Slow Credit - O.K.
- FREE Consultation
- Pre-Approval in as little as 24 hours
- Evening & Weekend appointments available
- Single-wide or Double-wide Mobile homes



Coastal Mortgage of Waveland

612 Hwy. 90, Waveland • 228 466-9040
Tommy Brooks, Owner

CHECK WITH CHARLIE BEFORE YOU BUY!

1996 NISSAN SUPER CAR 4dr, Loaded, One Owner Low Miles, Super Sharp	1996 HONDA ACCORD EX 4 Door, Auto, AC, Air Power One Owner, Xtra Clean	1991 DODGE GRAND CARAVAN Auto, AC, PS, PB, Stereo "Look At This Price"	1994 FORD MUSTANG GT V6, 5 Spd, AC, Stereo & Much More A Good Deal...
\$15,588	\$15,988	\$3,888	\$8,988
1993 GMC SONOMA X-CAB V6, Auto, AC, PS, PB T8, Cruise, PW, PL AAMFM Cabsone	1997 FORD MUSTANG LX Convertible, V6, Auto, AC, PS, PB, PW, PL, TR Cruise, AAMFM Cabs. Low Miles	(2) 1996 COBRA MUSTANGS Convertible, Big V6, 5 Spd AC, Air Power, Leather CD Player & More	1995 FORD TAURUS S.H.O. Sedan, V6, Auto, AC, Power Everything Leather & Much More!
\$8,687	\$16,787	SAVE THOUSANDS	\$12,988
1997 FORD TAURUS GL 4 Door, V6, Auto, AC, Air Power, #91502 "Look At This Price"	1997 FORD T-BIRD LX Couple, V6, Auto, AC, Power Everything, 2800 Miles	1996 FORD T-BIRD LX Coupe, V6, Auto, AC, Air Power, Double Sharp, Low Miles, #91732	1997 FORD CROWN VIC. LX Sedan, V6, Auto, AC, Power Everything, Cruise, 3000 Miles
\$12,898	COME TEST DRIVE	\$9,898	SAVE BIG, COME TEST DRIVE
1995 FORD RANGER XLT V6, Auto, AC, PS, PB T8, Cruise, Stereo Cass Casper Shell, 28K Miles	1997 FORD EXPLORER XLT V6, Auto, AC, Air Power Leather, 18K Miles #91798	1996 FORD AREOSTAR XLT Box, Leight, V6, Auto, Dual AC, Power Everything	1996 FORD WINSTON WAGON V6, Auto, Dual AC, Power Everything Loaded, #91701
\$9,898	SAVE BIG	\$3,988	\$15,988
1994 FORD F150 X-CAB XLT Pkg, V6, Auto, AC, Air Power, Loaded	1996 FORD F150 X-CAB XLT Pkg, V6, Auto, AC, PS, PB, TR, Cruise, PW, PL AAMFM Cabs, 2-Tone Paint Casper Shell, Low Miles	1996 FORD F250 X-CAB XL V6, Auto, AC, PS, PB, TR, Cruise, Stereo & More	1997 LINCOLN TOWNCAR "Cruise Edition" Loaded, #91746
\$10,995	COME SEE	SAVE BIG	\$21,988

YOU'LL BE
HAPPY WHEN
YOU BUY
FROM
"MR. FORD"



CHARLIE HENDERSON
822-2227 • 367-3688

Bring in this ad for \$100.00 off
your best deal

IN AND AROUND DIAMONDHEAD

Let him entertain you

By Margaret Williamson

On Sunday, March 1, at 7 p.m., the Diamondhead Performing Arts Society starts off its season by bringing the talented actor and Coast attorney Boyce Holleman to Rogers Hall at Diamondhead Academy for an evening with Mark Twain. Tickets are on sale at Diamondhead Discount Drugs, adults \$15 and child \$8, also at the door the evening of the performance.

D'HEAD LIONS HAS A WINNER

He's Brett English, a student at Diamondhead Academy. He has cleared three hurdles to advance toward winning international recognition for his entry in the 10th annual Lions International Peace Poster Contest. Brett's poster has been declared the best of all entered in Mississippi.

This is quite an accomplishment for this young man, and we congratulate him and say good luck as he goes to the final competition. Brett's parents are Robert and Anita English.

IT WILL BE MAD HATTER'S DAY

Don't forget the Newcomer's luncheon meeting Friday, March 6, and on April 3 they will offer a renewal of the popular Mad Hatter's Day.

The most beautiful and the most original are just two of the categories to be judged.

So everyone dress up and wear your favorite hat for the occasion. Channel 27 on your cable gives you the details.

NOTICE

Diamondhead AARP's next meeting is Tuesday, March 3 at 3 p.m. at the Community Center. The speaker is Anna Schoonover. Her topic will be "The Environment."

After the meeting, refreshments will be served and blood pressure checks taken. Your 1998-99 dues are due.

Public invited to concerts

Six free concerts over a four-day period will be open to the public free of charge during the March 3-8 American Bandmasters Association Convention at the Broadwater Beach Resort East in Biloxi.

The convention, a gala affair that is the first to be held in the Magnolia State, will include the usual convention fare of meetings, dinners and outings. There also will be a Mardi Gras banquet, a black-tie dinner, and the concerts headlined by the prestigious United States Air Force Band and Singing Sergeants, and several Southern University symphonic and wind bands.

"This annual convention has traveled throughout the United States and Canada," said Dr. Thomas Fraschillo, University of Southern Mississippi director of bands. "It's a family affair for most of its members, many of whom are retired after successful careers in the field."

Organized in 1929, the American Bandmasters Association remains committed to emphasizing "mutual helpfulness" between composers, musicians, conductors and bands. It stresses fellowship among its membership, who are nominated and elected for their accomplishments.

Mom of the Year seeking nominees

Mississippi's Mom of the Year will be chosen from nominees who will be nominated by the "Mom USA 1998" competition. The competition is open to all mothers of children under 18. The winner will be crowned "Mom of the Year" and will receive a trophy, a certificate, and a cash prize.

The competition is open to all mothers of children under 18. The winner will be crowned "Mom of the Year" and will receive a trophy, a certificate, and a cash prize. The competition is open to all mothers of children under 18. The winner will be crowned "Mom of the Year" and will receive a trophy, a certificate, and a cash prize.

The 1998 Mom USA show will be hosted by David Benson, host of TV show "Empty Nest." The special guest will be comedian and recording artist Ricki Lake. The show will be held at the Biloxi Convention Center.

A CAPITOL VISIT

Marta Sweeney, president of Hancock County Republican Women's Club, Rose Espinosa, Bernice Iverson, Karly Legere, Annette Saucier, Marge Thomas, all of Diamondhead, and some ladies from Bay St. Louis, spent a delightful "Legislative Day" at the state Capitol in Jackson, followed by a tea in the afternoon with First Lady Pat Fordice.

This is an annual event for the club's members. The theme was "The Red Coats are Coming," so the ladies looked great in their bright red jackets.

BLT NEEDS SINGERS AND ACTORS

Tryouts and auditions for "Mame," the play directed by Mike Fabian, will be Friday and Saturday at 7 p.m. at the theater on Boardman Avenue in Bay St. Louis.

The cast calls for 17 men and 12 women of all ages. All you wannabes, this is your big break. Go for it!

THEIR ENTRY LOOKED GREAT

The Diamondhead Women's Club entry in the Krewe of Diamondhead's Mardi Gras parade Feb. 21 placed third in the golf cart division. Titled "Symphony" and decorated with black and white pompoms and gold instruments, the cart displayed a female conductor atop surrounded by members marching in black and white ensembles.

This was the Women's Club first entry in the parade. Chaired by Beverly Bruce, this hard-working committee included Dee Tanner, designer; Rufus Bruce, Barbara Binkley, Stan and Fran Robert, Ray and June Murphy, Wanda Engleke, Donna Ritchie, Pat Donohue and Jim and Arlene Bills.

KINGS AND QUEENS

The Diamondhead Boater's Association is sponsoring a contest for the best boat in the area.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

The contest is open to all boats in the area. The winner will receive a trophy and a cash prize.

Krewe of Kamehameha King Akua Kai XXIV Mickey Jordan and Queen Pat Morgan participated in the Krewe of Diamondhead Parade Saturday aboard J. B. and Chi Chi Tucker's boat decorated as "South Pacific."

At the reviewing stands they exchanged toasts with the Diamondhead Krewe's King Bill and Queen Peggy Clemons.

Following the parade, they returned to the festively decorated Community Center and a Boaters' Mardi Gras party that was organized by Jamie and Bob Valigorsky and Judy and Dick Cook.

Members were enjoying po-boys, king cake and music by Davis and Sax while awaiting the arrival of their royalty and the drawing of the winner of the Treasure Hunt, which Mickey and Pat offered to add extra excitement during the Mardi Gras season.

The winner had to correctly identify the person who was designated "keeper of the chest."

Clues were given at events in December, January and February. Bob and Clarice Gustin's card was drawn, and they named Greg Kotherman at the Yacht Club. The treasure, a \$460 value, was dinner for two at Brennan's and a night's stay.

in a luxury suite in the Hotel Monteleone in New Orleans.

NEW OFFICERS

At the Diamondhead Business and Professionals last meeting Jan. 15, Paul Guichet of Hancock Bank was elected president; Thelma McLendon, vice-president; John Hall, secretary; and Patrick Wild, treasurer.

Jeff Hall of the Wellman Pearl River site will be guest speaker at the 8 a.m. meeting tomorrow at Park Ten Lanes.

DON'T FORGET!

A \$20 deposit is needed now, and the balance of \$18 due by March 10, for the RSVP trip to see the Splendors of Versailles exhibit in Jackson April 8.

Please call the office at 467-9204 for more information.

THOUGHTS TO SHARE

Kind words produce their own beautiful image in man's soul. Everyone knows the pleasure of receiving a kind look, a warm greeting, a hand held out in time of need.

And such gestures can be made at so little expense, yet they bring such dividends to the investor. Try it and have a great week.

Nominations wanted for Family Physician of the Year

The Mississippi Academy of Family Physicians is seeking nominations for the 1997 Family Physician of the Year.

Each year the Mississippi Academy awards one family physician the title of "Family Physician of the Year" on the basis of outstanding service to patients and community and devotion to family practice. The only other requirement is the nominees be members in good standing of the Mississippi Academy of Family Physicians.

Individuals are encouraged to send letters of nomination to the Mississippi Academy describing why their family physician should receive the Family Physician of the Year Award. This allows patients to recognize the excellent services provided to them by their family physician.

Previous recipients have included J. Gilbert Alexander, MD, of Union; Frank W. Brown, MD, of Carthage; Walter D. Gunn, MD, of Quitman; and Dewitt G. Crawford, MD, of Louisville.

The Family Physician of the

Year for Mississippi will be nominated for the American Academy of Family Physicians' National Family Physician of the Year Award.

Nomination letters should be sent by April 30 to:

Mississippi Academy of Family Physicians, 5903 Ridgewood Road, Suite 200, Jackson, MS 39211.

EATLW BLUEPRINTS

511 Ulman Ave. • Bay St. Louis
467-8299

Drafting Supplies
Drafting Paper
Reprographics
Blueprints
Vellum
Large Format Copying
Open M-F

S&L Office Supplies, Inc.

BUSINESS CARDS • SIGNS • STAMPS • FAX & COPY SERVICE

Full Line of Office Supplies

467-0002

Next Day Service on Special Orders

308 CHOCTAW VILLAGE, SUITE F • WAVELAND, MS • 8AM-5PM MON-FRI

Take your money higher with guaranteed rates from Whitney.

There's more than one reason to choose a Premium Money Market account from Whitney.

Here's one: rates that are guaranteed through

May 1998. And here's another: when you open

your account, you'll automatically qualify for

Whitney SELECT Banking—a special all-in-one

package, which saves you time and money, and

rewards you for doing all your banking at the

Whitney. Whitney SELECT means:

• No-fee checking

• No-fee Visa®

• No charge for checks

• And over ten additional benefits

Whitney's Premium Money Market Account:

5.30% APY \$50,000 and above

5.05% APY \$10,000 to \$49,999

Open a Whitney Premium account and you'll

enjoy no withdrawal penalties and unlimited

ATM transactions. And unlike brokerage accounts,

Whitney Premium is FDIC insured.

Who says easy access to your cash can't go

hand-in-hand with great interest rates? You'll

enjoy convenient Whitney Premium checks, too.

Call 864-7332 for more information about

Whitney Premium or Whitney SELECT—or

stop by any Whitney Bank today.

WHITNEY

Member FDIC

As of December 31, 1997, Whitney Premium

accounts had a total of \$1.1 billion in assets.

Whitney Premium is a service mark of Whitney

Bank, a member of the Whitney Financial Group.

Whitney Bank is a member of the FDIC.

Whitney Bank is a member of the FDIC.

Whitney Bank is a member of the FDIC.

Whitney Bank is a member of the FDIC.

Whitney Bank is a member of the FDIC.

Whitney Bank is a member of the FDIC.

Whitney Bank is a member of the FDIC.

Whitney Bank is a member of the FDIC.

Take A Night Out

Casino Magic

March Promotions

BAY ST. LOUIS

Choice car giveaway
Beginning Feb. 15-March 28, your choice of a 1998 automobile (hunter green Sebring convertible, a black Mercedes C230 or a bright red Dodge Durango) will be given away every Saturday night for seven weeks.

Ten finalists will receive a chance to win the car of their choice. Immediately following the finalist drawing, all finalists pick a key Saturday.

The key that opens the car wins the car of their choice. All other finalists will receive \$100. See Magic Money Players club for details.

Double Point Tuesdays
Every Tuesday, Feb. 17-March 31 (except Mardi Gras Day) Magic Money Players Club members will earn double points on their card as they play. If you are not a member of the Magic Money Players Club, sign up today. Membership is free.

Tournaments

Mondays, 1 p.m.
Cash Bonus Freeroll Tournament

\$20 hours of play to qualify
Wednesdays, 7 p.m.
Half 7 Card Stud & Half Hold'em Tournament

Play begins at 7 p.m.
Max win based on prize pool.
Cost: \$15 buy-in, \$10 re-buy.

New in February
Bounty Hunters' Tournament on Thursdays
Half Hold'em Half Omaha Starts at noon

Max win based on prize pool.
Cost: \$15 buy-in, \$10 re-buy.
Fridays, 6 p.m.
Half Hold'em Half Stud

Play begins at 6 p.m. in the poker room. Max win based on tournament entries. Cost: \$20 re-buy. Five hours play required to qualify.

Charity Slot Tournament
April 13
Benefiting Hope Haven
Registration 9-11 a.m. in main lobby

First round begins at noon \$1,000 in cash prizes
Charity Slot Tournament
May 11
Benefiting the area's animal shelters

Entry Fee: one unopened 10-pound bag of dog or cat food
Registration 9-11 a.m. in main lobby

First round begins at noon \$1,000 in cash prizes
Charity Slot Tournament
May June 8
Benefiting the Gulf Coast Women's Center

Registration 9-11 a.m. in main lobby
First round begins at noon \$1,000 in cash prizes
Call 1-800-5-MAGIC-5 for information.

Million Dollar Keno every

day!
Pick 12 or more numbers, bet \$2 and you could win up to \$1,000,000. In addition to Million-Dollar Keno, we have many other special keno bets for you to choose from. We also have great playoffs on our regular keno tickets.

If you like fast action keno and huge jackpots, visit the keno parlor at Casino Magic. Call 1-800-5-MAGIC-5, ext. 4001 and we will answer any of your questions.

March Keno Tournament
27-29. Call 1-800-5-MAGIC-5 for information.

Golf Tournaments:
APRIL
The Mike Ditka-Casino Magic Celebrity Golf Class

April 3 and 4 at The Bridges Golf Resort at Casino Magic
Benefiting the Make-A-Wish Foundation of Mississippi

For details, call 1-800-5-MAGIC-5, ext. 4358
MAY
The Brett Favre-Casino Magic Golf Classic

May 8-10 The Bridges Golf Resort at Casino Magic
Benefiting the Brett Favre Foundation

For details, call 1-800-5-MAGIC-5
Entertainment
March-June

Pure Gold '50's and '60's Tribute Band
Tuesday-Saturday, 8 and 10:30 p.m. in the main lobby

Sundays at 6 and 8:30 p.m. in the main lobby
All shows free.
Special concert: Regis Philbin of "Live with Regis & Kathie Lee"

Friday, March 27
9 p.m. in the Magic Entertainment Complex
Tickets: \$16, \$20 and \$25.

Available at Casino Magic Gift Shop or Ticketmaster
1-800-5-MAGIC-5
For entertainment updates, call The Magical Entertainment Hotline at 1-800-5-MAGIC-5, ext. 4015.

Grand Casino
Entertainment
GULFPORT CARNIVAL LOUNGE
Grand new show lounge featuring top national touring show bands.

Daemine & Natalie
Now through March 1
International touring variety showband — recording artists — elaborate costumes and choreography.

The Boogie Kings
March 3-8
Legendary showband returns with great rhythm and blues. Performed with Ray Charles, Fats Domino, B.B. King, Tina Turner.

TFC
March 10-15
Stellar dance band. Magnetic stage presence, impressive choreography and costumes. Performed with Smokey Robinson, Patti LaBelle.

Klass 1
March 31-April 5
Phenomenal dance band, signature mix of polished vocals and high energy.

Sunday: 6-11:30 p.m.
Monday: no shows
Tuesday through Saturday: 7:30 p.m.-1 a.m.
No cover charge. For information, call 1-800-WIN-7777 ext. 1988.

BILOXI GRAND THEATRE
MotorCity Rhythm & Blues
Greg Thompson Productions presents a non-stop ride of rockin' rhythm & blues.

10 am until 5 pm Saturday & 1 pm until 5 pm Sunday
\$400 for adults
\$200 for children (3-12) & seniors
Friends of the Zoo free!

Bring this coupon and receive one free child's admission. (One child per coupon, no photo copies. Offer good March 7 & 8 only.)
THE JACKSON ZOO
Call 352-2581 for more info.

March 7 & 8
HEY KIDS! Can you kick like a zebra, waddle like a duck or leap as far as a lemur? Come test your skills to these animals and more at Zooslympics.

10 am until 5 pm Saturday & 1 pm until 5 pm Sunday
\$400 for adults
\$200 for children (3-12) & seniors
Friends of the Zoo free!

Bring this coupon and receive one free child's admission. (One child per coupon, no photo copies. Offer good March 7 & 8 only.)
THE JACKSON ZOO
Call 352-2581 for more info.

March 7 & 8
HEY KIDS! Can you kick like a zebra, waddle like a duck or leap as far as a lemur? Come test your skills to these animals and more at Zooslympics.

10 am until 5 pm Saturday & 1 pm until 5 pm Sunday
\$400 for adults
\$200 for children (3-12) & seniors
Friends of the Zoo free!

Bring this coupon and receive one free child's admission. (One child per coupon, no photo copies. Offer good March 7 & 8 only.)
THE JACKSON ZOO
Call 352-2581 for more info.

Holleman appears as Mark Twain

Coast attorney Boyce Holleman will perform *An Evening with Mark Twain* Sunday, March 1 at Rogers Hall of Diamondhead Academy.

Holleman, one of America's top lawyers and a highly talented actor, has appeared on stage, screen and television. He is a member of the Screen Actors Guild and has starred in the stage productions of *Cat on a Hot Tin Roof*, *The Andersonville Trials*, *Camelot*, *My Fair Lady*, *Championship Season*, *All the King's Men*, *Finian's Rainbow*, *Gigi*, *The King and I*, *Annie Get Your Gun* and *Toward Zero*.

He played a judge in two episodes of the CBS television series, *The Mississippi*, appeared in the 20th Century Fox/Money Productions feature film, *The Beast Within*, played a judge in the Universal Studios/Spanish Trials movie, *Blind Vengeance* and in the Universal Studios/Brotherhood Productions movie, *Stone Cold*.

He appeared in the NBC series *I'll Fly Away* and in the CBS series, *In the Heat of the Night*, played the part of Al Brumfield in the recreation of his murder in the Fox network show, *America's Most Wanted*, played a judge in the USA network movie, *The Secret Passions of Robert Clayton*, played

the role of a Southern politician in the Steve Martin movie, *Twist of Fate*, for Walt Disney Productions. Most recently, he played a role in the John Goodman movie, *Kingfish*, about former Louisiana governor Huey Long.

Holleman's performance of Clarence Darrow in the one-man show by David Rintels has earned him ebullient reviews and has been presented many times to both lawyers and laymen from Florida to Michigan and as far away as Hawaii and Barbados.

The performance starts at 7 p.m. Tickets are \$15 at Diamondhead Discount Drugs, LL Ltd. and at the door.

Grand Casino

Entertainment

GULFPORT CARNIVAL LOUNGE
Grand new show lounge featuring top national touring show bands.

Daemine & Natalie
Now through March 1
International touring variety showband — recording artists — elaborate costumes and choreography.

The Boogie Kings
March 3-8
Legendary showband returns with great rhythm and blues. Performed with Ray Charles, Fats Domino, B.B. King, Tina Turner.

TFC
March 10-15
Stellar dance band. Magnetic stage presence, impressive choreography and costumes. Performed with Smokey Robinson, Patti LaBelle.

Klass 1
March 31-April 5
Phenomenal dance band, signature mix of polished vocals and high energy.

Sunday: 6-11:30 p.m.
Monday: no shows
Tuesday through Saturday: 7:30 p.m.-1 a.m.
No cover charge. For information, call 1-800-WIN-7777 ext. 1988.

BILOXI GRAND THEATRE
MotorCity Rhythm & Blues
Greg Thompson Productions presents a non-stop ride of rockin' rhythm & blues.

10 am until 5 pm Saturday & 1 pm until 5 pm Sunday
\$400 for adults
\$200 for children (3-12) & seniors
Friends of the Zoo free!

Bring this coupon and receive one free child's admission. (One child per coupon, no photo copies. Offer good March 7 & 8 only.)
THE JACKSON ZOO
Call 352-2581 for more info.

March 7 & 8
HEY KIDS! Can you kick like a zebra, waddle like a duck or leap as far as a lemur? Come test your skills to these animals and more at Zooslympics.

10 am until 5 pm Saturday & 1 pm until 5 pm Sunday
\$400 for adults
\$200 for children (3-12) & seniors
Friends of the Zoo free!

Bring this coupon and receive one free child's admission. (One child per coupon, no photo copies. Offer good March 7 & 8 only.)
THE JACKSON ZOO
Call 352-2581 for more info.

March 7 & 8
HEY KIDS! Can you kick like a zebra, waddle like a duck or leap as far as a lemur? Come test your skills to these animals and more at Zooslympics.

10 am until 5 pm Saturday & 1 pm until 5 pm Sunday
\$400 for adults
\$200 for children (3-12) & seniors
Friends of the Zoo free!

Bring this coupon and receive one free child's admission. (One child per coupon, no photo copies. Offer good March 7 & 8 only.)
THE JACKSON ZOO
Call 352-2581 for more info.

March 7 & 8
HEY KIDS! Can you kick like a zebra, waddle like a duck or leap as far as a lemur? Come test your skills to these animals and more at Zooslympics.

10 am until 5 pm Saturday & 1 pm until 5 pm Sunday
\$400 for adults
\$200 for children (3-12) & seniors
Friends of the Zoo free!

Bring this coupon and receive one free child's admission. (One child per coupon, no photo copies. Offer good March 7 & 8 only.)
THE JACKSON ZOO
Call 352-2581 for more info.

Don's House of Seafood
New Open 7 Days a Week
255-6041
"HOME OF THE BEST CATFISH ON THE COAST!"
Rick & Suzy Fair, Owners

Come on ... Let's PARTY at the KNOCK KNOCK
720 Hwy 90 • Waveland • 466-3939
Now Serving ...
OYSTERS on the 1/2 SHELL! \$4.00 per doz.
Saturday Nite is STEAK NITE - 5:30-9:30!
12-Oz. Ribeye ... 6" Eat In
KARAOKE - 10 P.M.
Thu-Fri-Sat-Sun
Jim's Sandwich Shop
OPEN 11-2 & 4-7
POOL & DARTS
Happy Hour
4-6 Mon-Fri

Serving the Finest
• Seafood •
• Italian •
• Steaks •
Try our House Specialty with our Famous **Noble House Sauce**
Come in for the Best **Irish Coffee** on the Coast!
Ladies Nite Thursday 7-9
466-0088
Open Tues. - Sat. 5-11PM Sun. 11-7
Reservations greatly appreciated

ADRIAN'S ADVOCATE
LUCKY'S VIDEO
211 Hwy 90 • Waveland • 466-3939
Video • Books • Music • Games • More
Call 466-3939 for more info

Los Tres Amigos
Sunday Special 15% off of the total bill
Monday Night 5-9PM
Buy 1 Combination A-L
Get the second dinner 1/2 price
Expires 3/26/98
Mariachi Band Friday Night 6-9
624-B HWY. 90 • BAY ST. LOUIS
467-2132

Now Open! WILLIE'S RIVER DOCK
Fine Food & Spirits
HWY. 603 at RIVER
(old Reef location)
Phone 255-3362

Ch
am

BY
The Harbor of Coast
heartedly report
comprehensive waste
the portion lies south
This report making, by
environment unveiled by
in a bring at Coast
The 25- by the Gulf
Commission areas of co
of possibly disposal
blishes tion in each
after meet months th
roots app County's
problems, dents, loca
businesses and repr
county, reg
eral agency
Maree, NASA's En
at the Sta
said mal tanks are
life in Har
keeping th
ing its eco
In the re
Chamber decided th
must be t
that land
developed
tia, while
and water
pollution."
The rep
Mississippi
Quality rep
St. Louis is
paired wat
"The la
wastewat
treatment
portion of
primary ca
in the bay
Bay of St.
concludes.
The rep
statistics
pollution
tanks, and

Hospi
volun
neede

The Me
Gulfport H
one-day v
workshop
Hospice
fired a w
tunities
program. I
teers assist
families w
they also w
fice, provid
the program
The Hos
is to impro
people w
reached a
no cure. T
care and e
tient and
can live in
Persons
ing for a
should con
867-4160 fo
proved volu
further in
the workal

1

Chamber board adopts ambitious sewer proposal

BY ED LEFOMA

The Hancock County Chamber of Commerce has wholeheartedly endorsed a committee report that will serve as a comprehensive plan to eliminate wastewater pollution in the portion of the county that lies south of Interstate 10.

The report, six months in the making, by the Chamber's Environmental Committee was unveiled by Chairman Ron Magee in a briefing Thursday morning at Coast Electric offices.

The 25-page report compiled by the Gulf Regional Planning Commission identifies 12 chief areas of concern, suggests ways of possibly fundings sewerage disposal systems, and establishes target dates for completion in each area. It was drafted after meetings over a period of months that developed a grassroots approach to Hancock County's wastewater disposal problems. Input came from residents, local politicians, private businesses, utility companies and representatives from county, regional, state and federal agencies.

Magee, who serves as NASA's Environmental Officer at the Stennis Space Center, said malfunctioning septic tanks are affecting everyday life in Hancock County and is keeping the county from reaching its economic potential.

In the report, he noted, "The Chamber and this committee decided that proactive policies must be developed to insure that land within the county is developed to its highest potential, while protecting the land and waters of the county from pollution."

The report noted that the Mississippi Department of Quality reports that the Bay of St. Louis is the second most impaired waterway in the state.

"The lack of a functional wastewater collection and treatment system in the rural portion of the county is the primary cause of the pollution in the bayous, rivers and the Bay of St. Louis," the report concludes.

The report contains sobering statistics on how the nonpoint pollution from failing septic tanks and runoff from raw

sewerage going into ditches, then into streams are adversely affecting the states oyster reefs and fishermen's present and future livelihood.

It noted that approximately 80 percent of the state's oyster reefs lie offshore of Hancock County within the waters of the Bay of St. Louis and the Mississippi Sound.

Mississippi's Department of Marine Resources conducts water sampling in a number of areas along the Hancock County shoreline, the report notes. Four of the sampling areas are conditionally approved for oyster harvesting and one area between the railroad bridge and the Bay St. Louis Highway 90 bridge is classified as restricted prohibited. "No oyster harvesting is allowed."

"The reefs west of Clermont Harbor and south of the Pearl River are closed after one inch of rain falls or when the Pearl River rises to the ten foot stage. After two inches of rain, the reefs which are located in the Sound south of Waveland and Bay St. Louis and the reefs located in the Bay are closed due to elevated fecal coliform counts, which is an indicator of the malfunctioning septic tanks," the report notes.

The oyster season that runs mid-October through mid-March has a potential \$4.3 million economic impact on the area, the report notes, but when reefs are closed, that potential income or part of it is lost.

Residential and commercial growth is also adversely affected, by failing septic tanks, the report notes. "Residents cannot build unless they can afford the Health Department's approved on-site sewage treatment and disposal system. The creation of jobs from our growing industrial economy is attracting more people to the area, but due to the unacceptability of on-site sewage treatment and lack of alternatives, many are choosing to live outside the county."

The report notes, "The large percentage of the county's workforce live in neighboring counties or parishes." Stennis Space Center, the largest single employer in Hancock County, was given as a prime example. "Eighty percent of their employees live outside the county," the report stated.

The report also warned that, "The desirability of Hancock County as a tourism destination may (also) be impacted if beach and outdoor activities are curtailed by beach closures and prohibitions against recreational fishing."

The Mississippi State Health Department estimates 95 percent of the soils in rural southern Hancock County can be considered poor for septic tanks.

Calendar planned

The Bay St. Louis Merchants Association invites organizations to call in and list community events for the calendar year.

Mary Woodson, who is chairing the calendar committee, said the information is being sought so special events by area organizations aren't scheduled on the same day and conflict with each other.

To get listed, call Woodson at 467-5667.

use, and Harrison and Jackson Counties have similar soils.

The Health Department specifically cites the Ansley Community, Pearlington, Springwood Park, Bayside Park, Lakeshore, Clermont Harbor, Shoreline Park and Gardens Isles as problematic areas, but there are also problem locations in central and northern Hancock County, the report notes.

Magee said the Committee plans to work with Mississippi's Department of Environmental Quality in the future to establish a monitoring program for the Bay of St. Louis that will yield water quality information to support long-term protection of the Bay and the watershed.

At Thursday's meeting, the Committee also decided to schedule a meeting next month with the DMR water pollution staff to investigate whether they might fund initial monies needed to formulate plans to sewer each problematic area.

Just recently, when Pearlington formed its own water and sewer district, the Board of Supervisors loaned them the initial \$20,000 needed to begin engineering plans and identify funding sources.

Jeff Loftus, representing the Gulf Regional Planning Commission, said his agency also wants to get all three coastal counties involved "in developing a comprehensive rural wastewater plan," which might also open up new avenues for funding the sewerage systems.

Chamber Chairman John Ritten addressed the committee briefly, and told members he was "impressed" by the study's thoroughness.

"It was a monumental effort. Without a plan, we cannot move forward," said Ritten.

"It's a great start."

Open at lunch

As a convenience to citizens, Hancock County's downtown planning and zoning office will remain open during lunch time five days a week.

Building inspector and zoning enforcement officer William Gavney said the office at 251 Main Street, across from the county courthouse, will operate Monday through Fridays from 8 a.m. until 5 p.m., but a staff member will keep it open from noon until 1 p.m., so as not to inconvenience residents wanting to apply for various permits during their lunch hour.

For additional information, call the office at 467-4157.

BSLLT auditions for 'Mame'

Bay St. Louis Little Theatre will hold auditions for the musical 'Mame' at 7 p.m. Friday, Feb. 27 and 2 p.m. Saturday, Feb. 28 at the Boardman Avenue playhouse.

There are singing and acting roles for 17 men and 12 women of all ages, and one for a boy between 10 and 13.

Directed by Mike Fabian, Mame will be produced in late June.

Mame, with music and lyrics by Jerry Herman, first opened on Broadway in 1966 with Angela Lansbury in the title role.

For information, call Fabian at 466-0424.

COURT NEWS

Bay St. Louis Municipal Court

COURT DATE FEB. 16

Cason, James, uttering forgery, dismissed.

Dedeaux, John, possession of stolen property, reduced to misdemeanor, fined \$289.

Gilbert, Richard, six counts uttering forgery, passed to the files.

Hanson, Robert, possession of explosive device, waived preliminary hearing.

Jones, Gerald, auto burglary, waived preliminary hearing.

McCahill, Vernon, grand larceny, bound over to await action of Grand Jury.

Brown, James, contempt of court, fined \$398.

Calascione, Lawrence, simple assault, fined \$549.

Fagot, Daniel, disorderly conduct in a business, dismissed.

Heirsch, Rosemary, running a red light, passed to the files.

Keppard, Kathy, contempt of court, fined \$149, 30 days in jail.

Lloyd, Robert, simple assault, fined \$549.

McCollister, Benny, simple assault, not guilty.

Nameth, Mark, simple assault, fined \$549.

Owle, Brian, driver license suspended for DUI, fined \$750.50; reckless driving-careless, dismissed; driving under the influence, 2nd offense, fined \$750.50.

Peterson, Susie, public drunk, fined \$116, disorderly conduct, dismissed.

Pitter, Charlton, running a stop sign, fined \$54.50.

Randall, Justin, driving under the influence, 1st offense, fined \$350.50; reckless driving-careless, dismissed; driver license suspended for DUI, fined \$350.50.

Sauter, Philip, contempt of court, failed to appear.

Vassall, Eugene, reckless driving-careless, dismissed; driving under the influence, 2nd offense, reduced to DUI 1st, fined \$382.50.

Woods, Patricia, driver license, none, expired, improper, fined \$53.50; license tag expired, none, improper, dismissed.

Baker, Douglas, improper equipment, dismissed; driver license, suspended, fined \$24.50.

Boggs, Alan, improper equipment, fined \$46.50; driver license, none, expired, improper, fined \$53.50; license tag expired, none, improper, fined \$78.

Bottaya, William, reckless driving-careless, fined \$49; driver license, suspended, fined \$224.50; possession of paraphernalia, fined \$224.

Bradley, Tranmetris, reckless driving-careless, not guilty.

Brown, James, possession of paraphernalia, fined \$249.

Buechline, Timothy, running a stop sign, fined \$54.50.

Dedeaux, John, license tag expired, none, improper, fined \$78; driver license, none, expired, improper, fined \$53.50.

Frase, Jody, improper equipment, fined \$49.

Galloway, Kevin, disorderly conduct, fined \$116; open container, fined \$99; disturbing the peace, fined \$116.

Graham, Allen, speeding, fined \$59.50; driver license, suspended, two counts, \$24.50 each count.

Guerro, Laura, driver license, suspended, failed to appear.

Hopgood, Colleen, license tag expired, none, improper; seatbelt violation, dismissed.

Jordan, Henry, disorderly conduct, guilty.

McCahill, Vernon, trespassing, passed to the files.

Oberly, Michael, obscured tag, driver license, suspended; license tag expired, none, improper, final judgment, failed to appear.

Soulie, Jessica, driving under the influence, 1st offense, fined \$400.50.

Williams, Laketha, speeding, failed to appear.

Wright, Stephen, disorderly conduct (disturbance of business), fined \$169.

Pfeiffer, John, reckless driving-careless, dismissed, driving under the influence, 1st offense, fined \$400.50.

Radicino, Elizabeth, Litter Law, dismissed.

Ryan, Robert, Leash Law Ordinance, fined \$74.

Soulie, Jessica, speeding, dismissed.

Disclaimer

Karen Felder Jordan of Waveland, reports that she is not the Karen Jordan whose name appeared in Sunday, Feb. 22, court news.

Black History Month at Stennis

The Association for Cultural Awareness will host the John C. Stennis Space Center's 19th annual Black History Month program, 1-4 p.m. today in the Visitors Center auditorium. The Naval Oceanographic Office at Stennis is co-sponsor of this year's program.

This year's theme is "African American in Business: The Path Towards Empowerment." Guest speaker will be Dr. Charles Beady Jr., president of Piney Woods School in Florence, Miss.

Several musical presentations are also planned. Honored guest will be Oseola McCarty, Spelman and other schools from Texas and Georgia.

Career representatives include lawyers, educators, military and science.

Door prizes will be awarded and, lunch will be provided for \$1.

For more information, call 467-4909, or write to Mrs. Denise Dedeaux at (228) 688-3732.

Gulfside Assembly hosts College/Career Expo

The fourth annual Life Choices Expo will be held Saturday, February 28 from 10:30 a.m.-3 p.m. at Gulfside Assembly, 950 South Beach Boulevard in Waveland.

Featured colleges and universities include Jackson State University, Southern at Baton Rouge, Grambling, Pine, Al-Wisher, and others.

corn, Mississippi Valley, Rust College, Tuskegee University, Spelman and other schools from Texas and Georgia.

Career representatives include lawyers, educators, military and science.

Door prizes will be awarded and, lunch will be provided for \$1.

For more information, call 467-4909, or write to Mrs. Denise Dedeaux at (228) 688-3732.

Hospice volunteers needed

The Memorial Hospital at Gulfport Hospice will sponsor a one-day volunteer training workshop Friday, March 6.

Hospice volunteers are offered a wide variety of opportunities within the Hospice program. Not only do volunteers assist patients and their families with respite care, but they also work in the Hospice office, providing vital back-up to the program itself.

The Hospice's program's goal is to improve quality of life for people whose illness has reached a stage where there is no cure. Through supportive care and education for the patient and family, the patient can live in dignity and comfort.

Persons interested in applying for a volunteer position should contact Linda Koury at 867-4160 for an application. Approved volunteers will be given further information regarding the workshop.

ORDER PRIMESTAR NOW!

\$99.00

After \$50 Rebate

INSTALLATION

PRIMESTAR T.W. Cable Sales

601-868-9166

1-800-782-7120

Primostar Rated Best Choice by J. D. Power & Associates for Best Price and Selection Among Satellite and Cable TV Subscribers

DO NOT BUY ANY NEW CAR UNTIL YOU CHECK OUT THE...

All New

Adrian Vega's

SLIDELL

FORD • LINCOLN

MERCURY • NISSAN

THESE GREAT CARS SPEAK FOR THEMSELVES!

<p>76 MONTE CARLO 2DR PRICED \$13,900</p> <p>AUTO, AIR, POWER, LOW MILES.</p>	<p>75 NITROGEN GALANT 2DR PRICED \$10,850</p> <p>AUTO, AIR, POWER.</p>
<p>77 FORD F-150 X-CAB 2DR PRICED \$18,850</p> <p>AUTO, AIR, POWER, 3-DOOR, XLT</p>	<p>77 GMC SIERRA 2DR PRICED \$28,950</p> <p>LOADED, LEATHER, 15,000 MILES</p>
<p>77 NISSAN PATHFINDER 2DR PRICED \$13,950</p> <p>4-DOOR, AIR, POWER, 2DR</p>	<p>77 FORD Taurus 2DR PRICED \$14,900</p> <p>4-DOOR, AIR, POWER, 2DR</p>
<p>95 LINCOLN TOWN CAR 2DR PRICED \$22,900</p> <p>4-DOOR, AIR, POWER, 2DR</p>	<p>77 NISSAN 240 SX 2DR PRICED \$5,995</p> <p>4-DOOR, AIR, POWER, 2DR</p>
<p>95 NISSAN SENTRA 2DR PRICED \$9,850</p> <p>4-DOOR, AIR, POWER, 2DR</p>	<p>95 FORD RANGER 2DR PRICED \$16,950</p> <p>4-DOOR, AIR, POWER, 2DR</p>

Adrian Vega's

1-10 SERVICE ROAD NORTH • SLIDELL

642-9900 • 1-800-365-9084

BUSINESS NEWS

THE SEA COAST ECHO—THURSDAY, FEBRUARY 26, 1998-9

CONSUMER

UPDATE

Escrow accounts

By Jan Lukens, MBA, CFP
Consumer Money Management Specialist

Q. Does the borrower have the right to handle his own escrow account? I am capable of paying my own property taxes and insurance and would like to do so if I am allowed to.

A. Some lenders allow borrowers to close escrow accounts under certain conditions. However, according to Larry Moore, senior vice-president of Deposit Guaranty Mortgage Company, "Most mortgages state that the

lender will collect a monthly escrow deposit sufficient to pay the taxes and insurance premiums as due.

Since most mortgages today are sold into the secondary market and the originating lender retains only the servicing, it must assure the secondary market investor that there will always be sufficient funds on hand to pay the taxes and insurance as due.

The only way it can do that is

to collect a monthly escrow deposit. Contact the lender servicing your mortgage to see if this is the case with your loan. In-house loans may offer more flexibility.

Escrow accounts are also required on FHA and VA-insured mortgages and conventional mortgages with private mortgage insurance (PMI) as a condition of funding these insured loans. Federal regulations don't

require an escrow on every mortgage.

However, these accounts became standard practice in mortgage lending during the depression when many Americans lost their homes due to late tax payments.

They remain popular because they protect the lender and borrower, facilitate tax collection and create a stable mortgage market that attracts investors and lowers interest rates.

Federal regulations do limit the maximum amount that a lender can require a borrower to maintain in an account through the Real Estate Settlement Procedures Act.

Q. Our county property taxes increased this past year. Our escrow account was short, and the bank increased my payment to make up for the shortage. However, the bank's figures do not match with mine. What procedure is used to recalculate shortages on an escrow account?

A. Use the following steps to estimate your escrow requirements:

- List all amounts to be paid out of the escrow account and when they will be paid.
- Divide the total by 12.
- Create a trial running balance for the next 12 months. List all payments into and out of the account.
- Find the point at which the monthly balance drops the lowest. Adjust all balances to bring this dollar amount up to \$0.
- Add your lender's cushion requirements to the monthly balances. The maximum cushion according to federal law is 1/6 of total escrow charges.

The example below demonstrates this process:

Mo.	Pymt.	Disbursement	Trial Bal.	Adj. Bal.	Bal. with Cushion
1	\$130		\$0	\$780	\$1,040
2	\$130	\$500 insurance	-\$370	\$410	\$670
3	\$130		-\$240	\$540	\$800
4	\$130	\$360 in taxes	-\$470	\$310	\$570
5	\$130		-\$340	\$440	\$700
6	\$130		\$210	\$570	\$830
7	\$130	\$700 insurance	-\$780	\$0	\$260

—(continue for a 12-month period)—

In this example, \$1,040 is the maximum reserve the lender should require. The account should fall to the cushion of \$260 (1/6 of the annual disbursements) at least once per year.

Section 6 of Real Estate Settlement Procedures Act (RESPA) allows borrowers to make a qualified written request to the lender concerning problems related to servicing their loan. The lender must acknow-

ledge the complaint within 20 business days and must resolve the complaint within 60 business days. Remember to continue timely mortgage payments during the dispute resolution process.



Real estate salesmanship conference

The Mississippi Association of Realtors and the University of Southern Mississippi's College of Business are jointly sponsoring the first annual real estate Salesmanship and Education Conference March 5-7 at the Gulf Park campus.

The conference will be highlighted by top-notch speakers and the latest educational technology in a three-day workshop designed to give agents a boost in skills they need to better assist their customers and clients.

Attendees will enjoy presentations by Jimmy Heidel, executive director of the Mississippi Department of Economic and Community Development; Roald Marth, CRS, GRI, a nationally recognized real estate technology consultant; and

Ginny Denton, CRB, CRS, GRI, a nationally recognized expert in real estate management.

Topics that range from "Writing Outchless Contracts" to "Pursuing Big Profits in the Commercial Arena" will be presented.

Although the educational offerings in themselves are exciting, agents who attend will also be some of the first to experience video conferencing. Two hours of license law will be taught by Corinth instructor, Judy Glenn, CRB, GRI via interactive video conference; as Glenn instructs the class from Corinth, students will be able to

ask questions and interact with her.

Other technology featured will include a "product shoot-out" to compare productivity software, and classes featuring the Mississippi Association of Realtors standardized forms on diskette.

Cost for all three days is \$200. The conference will be held at the Gulf Park Conference Center in Long Beach.

For information, contact the University of Southern Mississippi, Gulf Coast at 228-865-4535 or the Mississippi Association of Realtors at 601/932-9325.

Business workshop set at USM

The University of Southern Mississippi Small Business Development Center is offering a workshop, "Thinking About Going Into Business," on Thursday, March 12, 8:30 a.m. at the Long Beach Chamber of Commerce.

The workshop is for anyone interested in starting a small business and will offer general information, including licensing, taxes, business planning, and financing options.

The instructor will be Jill Scaife, business analyst at the USM Small Business Development Center.

Co-sponsors include Long Beach Chamber of Commerce, Gulf Coast Business Technol-

ogy Center, Greater Biloxi Economic Development Foundation, Coast Chamber of Commerce and the Mississippi Procurement Center.

The fee for the workshop is \$15 in advance. To pre-pay, mail check made payable to USM SBDC (by March 6) to USM Small Business Development Center, 136 Beach Park Place, Long Beach, MS 39560.

For information, contact the USM Small Business Development Center at 228-865-4578.

Overcoming barriers

The University of Southern Mississippi is offering a spring course for area business professionals entitled "Overcoming Barriers to Doing Business with Latin Americans."

The course will be offered 9 a.m.-4 p.m. Monday and Tuesday, April 20-21, as part of the Better Business Series.

Course instructor is Dr. Sam Shick, president of Command Spanish Inc.

For information, contact USM Continuing Education at (601) 266-4186.

John Cichon

St. Stanislaus graduate John Gregory Cichon (Class of '93) is working as a chemical engineer for Archer Daniels Midland in Goodland, Kansas. Son of Richard and Dee Cichon of Bay St. Louis, he earned a bachelor of science degree in chemical and petroleum refining engineering in December from the Colorado School of Mines in Golden, Col. While a student at CSM he was a member of the American Institute of Chemical Engineers (AIChE) for four years. He served as vice-president and president of the American Indian Sciences and Engineering Society (AISES).

Some things are obviously deadly.
Some aren't so obvious.

AS PLACED UPSIDE DOWN AT THE CUSTOMER'S REQUEST
Office: 228 467-7198 • Home: 228 467-0941
Over 30 Years Experience
Call for Appointment
Bay St. Louis, MS 39520-3916
13 Chantilly Terrace
Carlos & Gayle Arnold, Owners
Arnold's Bookkeeping & Tax Service

David Bassett
Accounting & Tax Services
21 years CPA experience
P.O. Box 2190 Phone: 228 463-1633
Bay St. Louis, MS 39521 Beeper: 228 463-4104

CECIL G. WOODS, JR.
Attorney at Law
228 868-8422
1908 24th Ave. • Gulfport 39501
Divorce U/C \$225 - \$250
Bankruptcy Ch. 7 U/C - \$450
DUI 1st Offense - \$750
Personal Injury & Social Security
Court Cost Not Included

Have you been the victim of a casualty or theft?
Find out the income tax consequences from
H&R BLOCK
603 Hwy. 90 • Suite #2 • Bay St. Louis
Zuppardo Shopping Center
228-467-6556
Mon-Fri 9-6 • Sat 9-5

FROM BUILDERS RISK TO TOOL & EQUIPMENT, WE'VE GOT YOU COVERED!
Total Insurance Protection for Residential Contractors, Residential & Commercial Subcontractors and Remodelers
• Comprehensive Coverages - Including residential and commercial Builders Risk, General Liability, Tool & Equipment, Commercial Package, Commercial Automobile, Umbrella and more.
• One-Stop Insurance Shopping - One agent with all the coverages you need from one company
• Company Strength - Underwritten by the Maryland Insurance Group (A-Rated)
Hancock Insurance Agency
SERVING THE GULF COAST SINCE 1929
MAIN OFFICE: 467-5496
DIAZMORHEAD: 255-9193
LITTLE ROCK: 501-5700
FARMINGTON: 860-245-1234
Maryland Casualty Insurance Company, Inc.

IS TIME WORKING AGAINST YOU?
• Are high monthly bills putting you further behind every month? • Are you delaying adding that new room you need?
• Are you paying too many creditors? • Would you really love to buy that new home?

Amount	Payment
10,000	\$ 91.29
20,000	\$182.57
30,000	\$273.86
40,000	\$365.15
50,000	\$456.43

UP TO \$250,000 • LARGER AMOUNTS AVAILABLE

	Amount	Payment
Visa	\$ 2500	\$ 200.00
Mastercard	\$ 2500	\$ 200.00
Dept. Store	\$ 1000	\$ 100.00
Car Note	\$ 4000	\$ 500.00
TOTAL	\$10,000	\$1000.00

Loan From Us: \$10,000-\$91.29
YOU SAVE \$895.64 PER MONTH!

• We make home equity loans for any worthwhile purpose. • We can save you literally thousands of dollars.
• Slow credit plans available. • Call us today... we are ready to help!

MORTGAGE INCORPORATED
295 HIGHWAY 90 • BAY ST. LOUIS
467-7989
MARKETOWN SHOPPING CENTER

WE
ACCEPT
VISA
MASTERCARD



601 467-5473

The Sea Coast Echo

CLASSIFIED

FAX 601 467-0333

WE
ACCEPT
VISA
MASTERCARD



The Sea Coast Echo

Classified Ads Directory

20 Announcements

24 Auctions
25 Flea Markets
30 Lost and Found
34 Personals
36 Special Notices
40 Business & Services
46 Home Improvement
53 Schools & Instructions
56 Services Offered
58 Lawn & Garden

60 Employment

63 Business Opportunities
66 Child Care
70 Employment
73 Help Wanted
76 Situation/Job Wanted

80 Merchandise

81 Appliances
82 Antiques, Collectibles
83 Items For Sale
84 Furniture
85 Building Materials
86 Business Equipment
88 Tools, Machinery
90 Pets
91 Live Stock
93 Yard Sale
96 Wanted to Buy

To Place Your Ad
CALL: 601-467-5473

Fax Number 601-467-0333
Monday through Friday 8 a.m. to 5 p.m.

CLASSIFIED RATE SCHEDULE

1 insertion, minimum 15 words - 20 cents per word, minimum \$3.00 cash, \$4.00 charge, 4 insertions, minimum 20 words - 14 cents per word, minimum \$11.20 cash.
Combination classified rate - additional \$2.00.
Cards of Thanks, In Memoriam, etc. - 20 cents per word.

CLASSIFIED COPY DEADLINES

Insertion Day
Sunday
Thursday
Wednesday EXTRA

Deadline
Friday NOON
Tuesday 5 p.m.
Tuesday 11 a.m.

It is unlawful to directly or indirectly advertise in any other manner to induce or publish that the patronage or employment of persons of any particular race, color, sex, age, national origin, religion, marital status, or disability are unnecessary, undesirable, or not suitable. We will not knowingly accept any employment advertisement which is in violation of this law.

30 Lost & Found

FOUND: TUESDAY 2/24/98, on Longlow, pair of child's eyeglasses. Found for: Call DHS Office 467-4585.

36 Special Notices

WANT BRICKS, NO QUANTITY to small. Call 466-9062.

46 Home Improvement

GENERAL CONTRACTOR, ROOFING, carpentry, vinyl siding, additions, painting, masonry. Free estimates. Licensed, bonded. Maslin Hill 466-4677.

GRISON'S HOME IMPROVEMENTS: 42 yr. resident, 25 yrs experience, licensed, bonded, insured. Repairs, remodeling, additions, vinyl siding, cement work, stucco work. Bath rooms & kitchens. Free estimates. References. 467-3508.

SCANNY CUEVAS CONSTRUCTION: Additions, new construction, remodeling, roofing, painting, etc. Licensed and bonded. References. 30 years experience, free estimates. 466-9118.

VINYL SIDING, ROOFING, REPLACEMENT windows. Licensed & bonded. Call Mr. Hicks. 467-7484.

ADDITIONS, REMODELING, NICHOLS CONSTRUCTION COMPANY, in business over 27 years. Commercial, residential, bathrooms, kitchens, roofing, pressure washing, interior/exterior painting. Concrete work. References, licensed and bonded. 467-3130.

DAVIS REMODELING CONSTRUCTION: Additional, remodeling, roofing & plumbing repair. Decks, patios & driveways. 15 yrs. experience. Call 467-2301 for free estimate.

FAUCETTA HOME IMPROVEMENTS: Established since 1972. Residential, commercial, new homes, additions, remodeling, vinyl siding, roofing. Quality materials & workmanship. Licensed & bonded contractor. References. 801-467-3845.

RAYON WELERS & Welding Repair 466-9455

56 Services Offered

ALL TYPE ROOFS REPLACED AND REPAIRED, sweep off roofs, metal roofs painted. 25 years experience, work guaranteed. Free estimates. Call J. January 467-3493.

B & B DUMP TRUCK & TRACTOR SERVICE: Gravel, fill dirt, top soil. Lots cleared, dozer work. 466-4320.

B & B'S TRASH HAULING, grass cutting & clean-up. 463-1859.

B.D. STEPHENSON CONSTRUCTION: Land clearing, we haul fill dirt, sand, top soil, limestone and gravel. 601-255-5187.

BOBCAT SERVICE: Rent equipment with operator. Moving & leveling dirt, rocks. Call Steve. Free estimates. 255-2876.

BULKHEAD'S BOAT DOCKS: Boat launches. 25 years experience. 463-9451. Joe Bourgeois.

DALE'S PAINTING - INTERIOR/EXTERIOR - PRESSURE WASHING, minor repairs, blown ceilings. 30 years experience. Free estimates. INSURED. Dale Baum, owner. 467-9690.

DENNIS' OOD JOBS: Grass cutting, trash hauling, clean-up, small household jobs. Free estimates. 466-3128 or beeper 516-0688.

FILL DIRT, SAND, TOP SOIL & mulch. Small demolition (houses, concrete & trees). 601-255-4291 or pager 890-9711.

FILL SAND, SANDY CLAY, GRAVEL, limestone, top soil. Call James. 467-3400.

FREE ESTIMATES: WE WILL GIVE your home the personal care & professional look it deserves. Housecleaning, new home construction, clean-up, decorating assistance, interior painting, wallpapering & borders. Call 228-463-0710.

GOOD DEPENDABLE YARD WORK: Free estimates, reasonable prices. Call 463-9078.

GRASS CUTTING, TREE TRIMMING and removal of trees. Trash hauling and garage clean out. Reliable service. Reasonable prices. Call Albert 467-0040.

HENLEY FIREWOOD

Oak Firewood & Hickory & Hardwood. 466-3883

56 Services Offered

AA TRASH HAULING AND GRASS cutting. 467-1577 or 467-4286, anytime.

AA VINCENT'S DUMP TRUCK SERVICE: Fill dirt, sand, top soil, gravel, dirt spread. 467-9273.

AFFORDABLE CAR CARE: Complete detail, \$40; Wash and Vacuum, \$15. Pick-up and delivery from your work or home. 467-7845.

HOUSECLEANING, EXCELLENT references. One time or regularly scheduled. Call 255-8222.

PAINTING & PRESSURE WASHING, exterior and interior. Free estimates. Lewis Tillman. 467-8235.

PERCY'S MARINE SERVICE, 803 Ship St., Waveland, Ms. 467-9058.

PLAIN OR PATTERNED CONCRETE: Forming and finishing driveways, walkways, patios, pool decks. Also slate, brick, cobblestone patterns stamped in your concrete in a wide range of colors. Call 466-3364.

SAUCIER'S DUMP TRUCK AND TRACTOR SERVICE: fill dirt, top soil, sand, gravel, ALSO STUMPGRINDING & bushhogging. Free estimates. 467-4720.

SITTERS AVAILABLE TO SIT WITH the elderly or disabled. Call Guardian Angel Sittering Service. 601-789-3857.

SONNY'S DUMP TRUCK SERVICE: Fill dirt, top soil, sand, gravel, dirt spread & bushhog, haul trash, clear lots. 467-9507.

STARLITE PRODUCTIONS: PROFESSIONAL D.J., rock/country, oldies. We specialize in wedding receptions, school functions, benefits, private parties. Highest quality at lowest prices. 255-1986, leave message.

A-1 TRACK HOE, DOZER TRUCKS, FILL dirt, top soil. We haul or u-haul. 255-7558 or 255-3672.

WATERWELL DRILLING: Pumps, tanks. Free estimates. 255-5811. State licensed.

FOR GRASS CUTTING, trimming, clean-up, painting, and hauling trash away call 467-5826. Very reasonable prices.

RELIABLE LAWN SERVICE: YARDS cut, trimmed, garden tilled. References and free estimates. Call 467-7282.

63 Business Opportunities

PERFECT HOME BASED BUSINESS: Free information, free 24 hour message. 1-888-573-4789.

66 Child Care

CHILD CARE IN MY HOME, 24 HRS. a day, 7 days a week. 255-1283.

PRE-SCHOOL: 2-3 Yr. olds, Tuesday & Thursday, 8:00-12:00; 4-5 yr. olds, Mon-Wed-Fri, 8:00-12:00. Transportation to babysitter provided at noon. Call 467-5626.

NEEDED FULL-TIME CNA 3p.m.-11p.m. or 11p.m.-3a.m. Apply in person at St. Stanislaus Dispensary, 304 South Beach Blvd., B.S.L.

NOW HIRING PART-TIME HELP for The Tobacco Shack in Waveland. Retail store, good pay. 467-9010.

PERSONAL CARE NEEDED for handicapped male, also light housekeeping. 467-7871.

SHOP HELPER NEEDED: some deliveries, clean-up. Full-time, company benefits. ABC Rental, Hwy. 90, BSL. 467-1061.

SOMEONE TO ATTEND ELDERLY lady Saturday & Sunday, 10pm-1am. Call after 6pm. 467-7177.

GREAT SECOND INCOME! EARN \$100-\$1000 weekly. Work from Home! Office staffing services. FREE postage, supplies, breaks, profitable. RUSH call today! 1-800-888-8888. AMERICA. P.O. BOX 1000, DEPT. ECHO, NASHVILLE, TN 37207-3007.

73 Help Wanted

ACTIVITY ASSISTANT NEEDED 2 days a week. Apply, 606 White House, 538 Menge Ave., PC. 462-4344. EOE.

ARE YOU TIRED OF WORKING A JOB with no advancement opportunity? If you have at least a high school education consider a career with Burger King. For a confidential interview call Jerry Pichon at 255-5522.

BURGER KING DIAMONDHEAD: now hiring dependable crew members, part-time or full-time flexible schedule available, morning, afternoon or nights. Apply in person, no phone calls please.

EVENINGS AND WEEKENDS AVAILABLE: Help needed Smoke Stop One, deli convenience store. Deli experience is a must. Must be 18 years of age and have valid Mississippi drivers license. Apply in person after 12:00 noon. 6441 Kin Delisle Road, Pass Christian.

EXPERIENCED NURSE ASSISTANT & adult alterer needed for private duty. CPR Certification required. 601-789-3857.

EXPERIENCED BURGLAR/FIRE ALARM installer or will train with training program, benefits, good driving record important. 467-0200.

FULL-TIME COOK, 40 HR. WEEK, insurance plan. Also kitchen help and full-time waitress. Call Rick at 255-6041. Wed.-Sat. between 2-4p.m. or apply in person at Don's House of Seafood, 16611 Hwy. 603.

TRUCK DRIVER NEEDED WITH CDL: 255-9727.

WANTED: SELF MOTIVATED SALES people to set up dealers & distributors for our product. It's one of a kind, no competition, and much sought after. Get in on the ground floor & prosper. Straight commission. Phone: day 255-0177, night 463-9533.

NOW OPEN. APPLIANCE PARTS PLACE. Sales on new & used parts & appliances. Located on Hwy. 603, Div. of Dollar Rental. 467-9545.

REBUILT WASHERS AND DRYERS: Fully guaranteed. We have parts and do repair. We also buy used appliances. Bay Washers. 467-6122.

REFRIGERATORS, DISHWASHERS, air conditioners. Clean used appliances, 30 day guarantee. 467-9727.

FOR SALE: REFRIGERATORS, FREEZERS, washers/dryers, OR rent to own, Dollar Rental. 467-9545.

NOTICE ABANDONED VEHICLES

The following vehicles will be sold 30 days after the first publication:
1992 Alfa Romeo VIN# JATF124W3NP016202
1993 Mazda VIN# JM1BG224XP0600655
1985 Toyota JTAH55E5F0166257
These vehicles will be sold on or after March 13, 1998
Skipper Auto Body
4344 Kln-Delisle Rd.
Kln, MS 39558
228-255-0047

2/12; 2/19; 2/26/98

73 Help Wanted

NEEDED FULL-TIME CNA 3p.m.-11p.m. or 11p.m.-3a.m. Apply in person at St. Stanislaus Dispensary, 304 South Beach Blvd., B.S.L.

NOW HIRING PART-TIME HELP for The Tobacco Shack in Waveland. Retail store, good pay. 467-9010.

PERSONAL CARE NEEDED for handicapped male, also light housekeeping. 467-7871.

SHOP HELPER NEEDED: some deliveries, clean-up. Full-time, company benefits. ABC Rental, Hwy. 90, BSL. 467-1061.

SOMEONE TO ATTEND ELDERLY lady Saturday & Sunday, 10pm-1am. Call after 6pm. 467-7177.

GREAT SECOND INCOME! EARN \$100-\$1000 weekly. Work from Home! Office staffing services. FREE postage, supplies, breaks, profitable. RUSH call today! 1-800-888-8888. AMERICA. P.O. BOX 1000, DEPT. ECHO, NASHVILLE, TN 37207-3007.

HENLEY FIREWOOD

Oak Firewood & Hickory & Hardwood. 466-3883

82 Antiques, Collectibles

FOR SALE: 5-TIER "Lawyers" bookcase, \$800. 467-9512 after 6p.m.

83 Items For Sale

1974 25' T-CRAFT CABIN CRUISER in-board motor Volvo Penta, with trailer, motor needs work; 15' Camper/Trailer, needs work. Asking \$3,000 for both. Call 466-3157 after 5pm or weekends.

(3) 8 FT. GLASS DOOR COOLERS w/ compressors, \$500 each. 255-9585, leave message.

BOB'S LIVE CRABS: open after 12 noon. Pleasure St., Lakeshire. 467-9614.

CAPTAIN TIMMY'S OYSTERS: Sacks, gallons & quarts. Call 467-1727.

FOR SALE: STATIONARY BIKE by Vitamaster. Work-out for arms and legs. Monitor included, \$50. Call 467-9438 after 5:00 p.m.

HOTEL AIR & HEAT UNITS, 1400 BTU, \$150. 467-9727.

NEW CARPET, USED 4 DAYS in exhibit. 12'x19' with pad, dark blue, \$100. Call 255-7092.

OFFICE TABLES, CHAIRS, DESKS, computer tables, Credenza drafting table, file cabinets. 467-9727.

PEARLS, Cultured, New 18" Necklaces, 7" bracelet, stud earrings, 14K clasps/studs, \$300 set. 228-467-5681.

SHARP 7300 COPIER, GOOD condition, \$800. 228-467-7198.

84 Furniture

HOTEL DRESSERS, MIRRORS, night stands, lamps, spreads, coffee tables, and tables, live. 467-9727.

MATTRESS SETS: TWIN, FULL, queen & king. Starting at \$50. 467-9727.

85 Building Materials

CERAMIC TILE: Interceramic, Summitville, DAL, KPT, Laufen, 500,000 sq.ft. in stock. Attention: Builders, Floormen, special prices, \$8¢ sq.ft. to \$1.80 sq.ft. 1-800-233-6702. FLOOR STORE, Sidel, 1725 Gauss Blvd. off I-10, next to Smith & Jones, Bulldam.

METAL ROOFING/SIDING - 6 colors galv. to 24ft. length. 36" wide-29 ga. galv. 36" ft. Colors: \$1.19 ft. V-crimp & corrug. \$4¢ ft. Ridge cap, rake & corner, purline \$1.00 ft. Roofing/siding from \$14.90 sq. Warehouse Sales, Sidel, LA Exit 253 I-10. 800-342-6646.

3-8 FT. GLASS DOOR COOLERS with compressor, \$500 each. 255-9585, leave message.

86 Business Equipment

Waveland 90 Mini Storage FIRST MONTH FREE 623 Highway 90, Waveland, MS 39576. 5X10' - \$30mo. 10X10' - \$49mo. 463-0043

SAND & GRAVEL ♦ CLAY GRAVEL

FILL DIRT ♦ TOP SOIL ♦ LIMESTONE

Also Land Clearing, Bulldozer and Trackhoe Work

255-3082

EARN X-TRA MONEY

Independent Contractors Needed to deliver the Mississippi Gulf Coast telephone books.

Must be at least 18 years old and have use of insured vehicle

For Immediate Work Call MDS 863-2964

WRITE YOUR OWN CLASSIFIED Ad!

Just fill in this easy-to-use order form and then mail to:

The Sea Coast Echo

P.O. Box 2009 • Bay St. Louis, MS 39521-2009

CLASSIFIED ORDER

☐ ANNOUNCEMENTS
☐ EMPLOYMENT
☐ REAL ESTATE

☐ AUTOMOTIVE
☐ MERCHANDISE
☐ SERVICES

Name _____ Date _____

Address _____ Phone _____

Ad Category _____ No. of Times Ad Will Run _____

ONE WORD IN EACH SPACE

15 WORDS IN ONE SPACE \$3.00 OR 3 TIMES in one week \$7.50

Enclose a check for the amount of \$_____ or money order for \$_____ or cash for \$_____

Call The Sea Coast Echo for more information

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

For delivery of your ad, please allow 10 business days

WATCH REPAIR & JEWELRY
REPAIR DONE ON PREMISES!

RAYOU JEWELERS & WATCH REPAIR
634 HWY 90 S WAMELAND
406-8425

WATERFRONT LOTS! • OWNER FINANCING AVAILABLE!
On-site sewage, low down payment, 10% interest up
to 20 years! For more information, call **PATSY**



DUBUISSON, 467-0244.

*Bay St. Louis
Housing Authority*

601 Monville Street • Bay St. Louis

*1,2,3,4, & 5 Bedroom Units
Stove, refrigerator and partial utilities furnished*

EQUAL HOUSING OPPORTUNITY

FOR MORE INFORMATION, CALL

467-4545

Broker

ASHMAN-MOLLERE

REALTY,
INC.

(228) 467-5454 or (504) 522-6909

**1- Shopping For All of Your
Real Estate Needs!**

Take your Time - Rent While You Shop

Monthly/Weekly Rentals Available!

WALK TO THE BEAUTIFUL SAND BEACH from this 3 bedroom/ 2 bath spacious home. Great deck in back for barbecues. Priced to sell at only **\$84,500. (3B12) MILITARY VETERAN'S DISCOUNT!**

BRAND NEW ON THE MARKET! 3 bedroom/ 3 bath home on a quiet street very close to the beach. Large room and bath on back could be 4th bedroom. Offer at **\$99,500. (3B17)**

MAKE THIS CASTLE YOUR NEXT HOME! Lovely 2 story Arcadian only

5 years young on 3 acres of land. This 4000 sq. ft. 4 bedroom/3.5 bath home includes fireplace, whirlpool, and many amenities. Don't miss this one. It won't last long at \$169,000! (#83)

GORGEOUS PENTHOUSE! 3 bedroom/ 3 bath with approximately 2,352 sq. ft. of living area and furniture valued at approximately \$150,000. Features a hot tub, elevator, and a great view of the beach. \$250,000 (#84)

GREAT STARTER HOME! Needs some work but is in a good location and features an oversized lot. 2 bedroom/ 1 bath with approximately 950 sq. ft. of living area, hardwood floors. Located close to schools and shopping. \$42,900 (#212).

• CUTE COTTAGE WITH BEAUTIFUL YARD! Great summer home. 2 bedroom/ 1 bath home with new paint inside and out. Reduced to \$49,900. (2B10):

227 Coleman Ave. • Waveland, MS 39576

SERVICE
RECTORY

• Business • Legal
mestic Services

You call 467-5473

<p>BEST PAWN <i>Jewelry</i> Welcomes SPENCER GRAY, ON-SITE JEWELER 800-4006 • MEET TO PAYOUT OFFICE • 300 W. LAMAR</p>	<p>JEEP'S Plumbing & Heating Service Licensed Master Plumber 467-7495</p>
<p>JAMES TRUCKING SERVICE Yard Sand • Fill Sand • Clay Top Soil • Gravel • Limestone <i>Serving the area for over 20 years.</i> 800-400-4000 • 467-7495</p>	<p>PETE'S <i>Lots cleared, fill dirt, top soil,</i> <i>truck box & dozer work.</i> 255-0727</p>

467-3400

255-9121



- TERMITE EXPERT
- MONTHLY SERVICE
- FULL LINE RETAIL OUTLET

P.O. BOX 2087 • 1060-B HWY. 90
BAY ST. LOUIS, MS 39621

DICK REDDITT
(601) 467-6266

**TECHNICAL EXPERT
ON-CALL SERVICE
ONLINE RETAIL OUTLET**

DICK REDDITT
(601) 467-6266

Sewer

Continued from Page 1

already in place and a timetable for extending sewer lines to each of the areas.

Already approved is the first phase of the Shoreline Park project, expected to be let in the Spring and extend sewer lines to 540 residents. A grant and loan amounting to \$2.1 million

from the Rural Development Association has been received.

Hancock County's Wastewater District 1 is also well underway with plans to hook up 416 residents in the Clermont Harbor area. Funds are being sought from the State Revolving Loan Fund and from the De-

partment of Environmental Quality.

Facilities plans are complete for Phase 2 of Shoreline Park that seeks \$1.8 million from the RDA to extend sewer lines to another 350 residents. Planning is also complete for Phase 3 in Shoreline Park, which seeks \$2.3 million from RDA and

would add 350 more customers to the sewerage system.

Pearlington's facilities plan is complete, and initial estimates are it would cost \$3.5 million to provide sewerage to approximately 800 customers, but Magee said the proposal is being refined, and several funding sources are being considered.

The construction estimate could be lower, he said.

A flurry of commercial growth along Hwy. 603 might also speed up sewerage that area, according to Barbara Shed, head of Health Department services in Hancock County.

She said she has had initial talks with businesses wanting to locate along the western side of 603, and developers would be asked to help defray the costs of extending sewer lines.

Once the sewer trunk is laid along Hwy. 603, Shed said property owners farther back into that area might be encouraged to tie into the system.

The committee also wants to investigate the possibility of giving a year's tax exemption to businesses that would share the cost of extending sewer lines along Hwy. 603 or in other areas of potential development.

Shed said she also wants area realtors to use the idea of sharing costs as a selling toll for

properties on the market in fast-growing areas, like Hwy. 603.

In addition, another future opportunity exists for Lakeshore residents to tie into sewerage sooner than anticipated. The county's proposed marina at the foot of Pleasure Street may tie into Waveland's lines leading from Bayou Caddy, and residents would be encouraged to link up to sewerage.

Areas given a lower priority for sewerage include all of the unincorporated area of Hwy. 90 to Springwood Park (155 households and two businesses); Bayou Phillip, 160; Ansley, 35; Lakeshore, 165; and 50 more along Springwood.

The Environmental Committee's report goes to supervisors for approval at their March meeting.

Supervisors should thank the committee for a job well done, and encourage them to leave no stone unturned until a comprehensive sewerage plan is adopted for all of Hancock County.

Projected Phasing for Projects

Phase	Project	Cost (millions)	Beneficiaries (# of Households)	Funding Source	FY	Actions
1	Shoreline Park #1	\$2.1	540	RDA	1997	Funding approved
1	Shoreline Park #2	\$1.8	350	RDA	1998	Facilities plan complete
1	Highway 603 West		318	CDBG/EDA/TIF	1999	
1	Clermont Harbor		416	SRLF/DEQ	1998	Funding pending
2	Shoreline Park #3	\$2.3	350	RDA	1999	Facilities plan complete
2	Pearlington	\$3.5	800	CDBG/Rural	1998	Facilities plan complete
2	Highway 90		157	CDBG ED/TIF	1999	
3	Bayside Park		600	CDBG/RDA/SRF	2000	
3	Bayou Phillip		160	RDA	2002	
4	Ansley		35	RDA	2003	
4	Lakeshore		165	CDBG	2004	
4	Springwood		50	CDBG	2002	

Casino

Continued from Page 1

"The Board is united in a common goal, its priorities are identical and its members have ample time and energy to devote themselves to the critical decisions this Board will be required to make in the near future," said Vitale.

"I am confident that this new Board will inspire the confidence of existing shareholders and new investors. I look forward to this Board's successful and long tenure."

Europa is awaiting U.S. Army Corps of Engineer permit to begin developing a 404-acre site off the south exit of Interstate 10 in Hancock County.

Casino World plans a \$200 million resort development to include two gambling barges on the north Bay of St. Louis, a 450-room luxury hotel and related shops, a spa and sports and entertainment center, a nine-hole golf course and a recreational vehicle park.

Public Notice

NOTICE TO CREDITORS

Letters Testamentary having been granted on the 16th day of November, 1997, by the Chancery Court of Hancock County, Mississippi, to the undersigned executor of the will and estate of ROBERT MISTROT MEITH, DECEASED, in Cause No. 970758, notice is hereby given to all persons having claims against said estate to present same to the Clerk of said Court for probate and registration according to the law within ninety (90) days from the date of the first publication of this notice, or they will be forever barred.

This 20th day of February, 1998.

Paul M. Newton, Jr.
Newton and Hoff, LLP
2019 23rd Avenue
East Office Box 910
Gulfport, Mississippi 39502
Telephone: (801) 883-8827
2026, 395, 312207

IN THE CHANCERY COURT OF HANCOCK COUNTY, MISSISSIPPI

IN THE MATTER OF THE ESTATE OF VAHE ZORTHIAN, DECEASED

EXECUTRIX'S NOTICE TO CREDITORS

NO. 98076

STATE OF MISSISSIPPI
COUNTY OF HANCOCK
Letters testamentary having been granted on the 9th day of February, 1998, by the Chancery Court of Hancock County, Mississippi, to the undersigned executor of the will and estate of VAHE ZORTHIAN, DECEASED, notice is hereby given to all persons having claims against said estate to present the same to the Clerk of said Court for probate and registration according to the law within ninety (90) days from the date of the first publication of this notice, or they will be forever barred.

This 20th day of February, 1998.

2-12, 2-18, 2-26-98

Financial aid deadline approaching

University of Southern Mississippi students are being encouraged to act now to begin pursuing financial aid for the 1998-99 school year.

"We're encouraging students to make their appointments now (for filing aid requests) and then twist their parents' arms to get their taxes done early," joked Vernetta Fairley, USM's director of financial aid.

March 15 is the priority deadline for most types of financial aid offered by Fairley's office on the first floor of Kennard-Washington Hall.

But students must have already filled out a Free Application for Federal Student Aid and received a response from the U.S. Department of Education

before that deadline, making March 1 the more practical deadline for students seeking financial aid and filing an application by computer.

Interested students should call the Financial Aid office at (601) 266-4774 and make an appointment between 9 a.m. to 2:30 p.m. for a FAFSA to be filed by computer.

That speeds up the response time for determining the amount of money for which the student may be eligible.

To qualify for most types of aid, students must meet several criteria, including that they have a financial need, a high school or equivalency diploma, be enrolled or accepted for enrollment as a regular student

working toward a degree, be a U.S. citizen or eligible non-citizen and have a valid Social Security number.

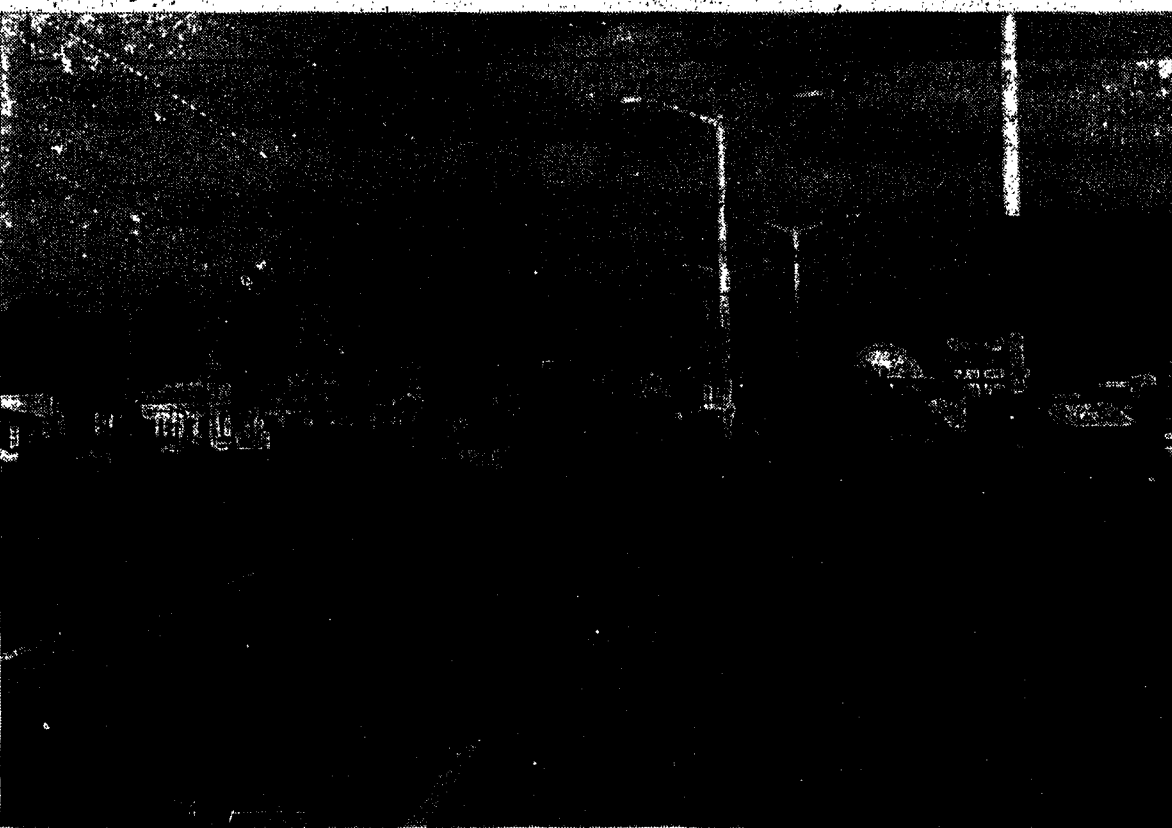
To determine financial need, USM and many other universities require signed copies of tax returns covering the student at the time the FAFSA is submitted. USM has offered electronic filing of the FAFSA since 1994.

Need-based aid includes federal Pell Grants, Supplemental Opportunity Grants, Work-Study, Perkins Loans and Subsidized Stafford Loans.

Grants require no repayment; loans have to be repaid and work-study allows a student to work on campus and earn money to cover education-related expenses.

Scholarship information is available from Financial Aid and many academic departments. Entering freshmen and transfer students should go through Admissions to make inquiries. A reference guide for scholarships, called the Blue Book, is on file at Cook Library, and students are encouraged to copy pertinent information from there. Other scholarship sources include local churches or local civic organizations.

USM Financial Aid is open 8 a.m.-5 p.m. every weekday but Wednesday, when hours are 9:15 a.m.-5 p.m. For information, call Financial Aid at (601) 266-4774.



Traffic jam

East and westbound traffic was snarled at Drinkwater and Hwy. 90 in Bay St. Louis Friday afternoon after an accident that occurred in an area where highway construction is underway. (Echo staff photo by Ed Lepjma)

Livingston speaks at Technology Transfer

U.S. Congressman Bob Livingston of Louisiana helped kick off the Small Business Technology Seminar in Slidell Feb. 19 to educate local businesses about the benefits of federal technology.

"NASA's mission has been critical to this nation since it was founded," Livingston said. "This (technology transfer program) is the kind of program where we get a payoff, a dividend to the American people for their investment."

The seminar, hosted by the Slidell Chamber of Commerce and the Louisiana Technology Transfer Office, drew 100 representatives from local businesses and government. Livingston explained how NASA's technology transfer program can help businesses develop commercial products from NASA's technology. He also discussed the Stennis Space Center, the local NASA office entrusted with ensuring that significant

technological advances are made accessible to the public.

"The space program has produced uncounted, major advances in medicine, manufacturing, design, engineering, agriculture and in all areas of human endeavor," Livingston observed. "So many things we take for granted are possible simply because of the research that has been done by NASA scientists and astronauts. Now, for this program, NASA is offering to help industry by opening their extensive research facilities to the public. Why? Because you, the American people, have already paid for it."

The NASA Technology Transfer Office is a federal agency that identifies NASA's developed technologies and makes them available to businesses and/or industries that can help develop those technologies into a commercial product. By

making technologies generated by the space program available to the public, NASA is giving

businesses a payoff for the taxpayers' investment in the space program. Representative Livingston said.

Representative Livingston said that the Gulf of Mexico Program, Naval Research Laboratory, Naval Meteorology and Oceanography Command and the Naval Laboratory Consortium explained what services they could offer to small businesses.

"There are so many things that come out of the space program that we can use today, but you don't realize it," Livingston said. "NASA's technology transfer program is a great way to get NASA's technology into the marketplace. The Space Center, for example, has developed microwave, scratch-resistant coating for glasses, adhesive for braces, have all come from the space program

SUBSCRIBE NOW TO

The Sea Coast Echo

And keep up with all the local news, sports, sales and so much more! Don't miss a single issue! It's easy to subscribe, just fill out the coupon below and send or bring it to your payment to:

THE SEA COAST ECHO
124 COURTHOUSE BLVD., BOX 2009
BAY SAINT LOUIS, MISSISSIPPI 39521-2009

Please enter my ONE YEARLY SUBSCRIPTION RATES

NAME: _____

ADDRESS: _____

CITY: _____

DAYTIME: _____

Enclosed is a check or money order for ...

☐ \$29.00

☐ \$43.50

☐ \$49.50

Annual County \$29.00

Annual County \$43.50

Out of State \$49.50

Mardi Gras madness



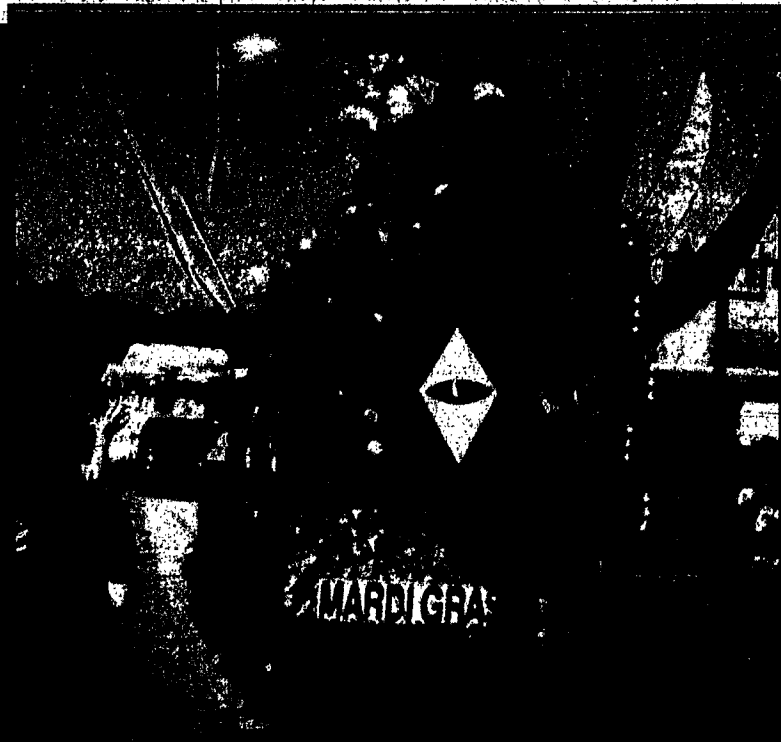
King Neptune reigns on this float at the St. Paul Carnival Association parade in Pass Christian. It was one of many creative floats which delighted crowds at this year's parade.



The Krewe of Party People were doing just that during the Krewe of Real People parade on Mardi Gras Day in Bay St. Louis.



These little Indians were part of the first Mardi Gras parade for the Bay St. Louis-Waveland Headstart.



"Music Maestro, Please" was the theme for the Krewe of Diamondhead Mardi Gras parade.



These riders were able to enjoy the beautiful weather during the Krewe of Real People parade.



(Left) "Idiot's Discover the Pass" was the theme of this float in the Pass Christian parade. (Above) The Bay Jr. High Tiger Pride Marching Band played in the Bay Catholic Mardi Gras parade.

Echo staff photos by Ellis C. Cuevas, Richard Meek, Kelly Blanchard and Betsy Gagnet



(Left) Krewe of Nereids Captain prepares to toast Bay St. Louis Mayor Eddie Favre. (Above) The Diamondhead Women's Club celebrated the symphony on their float. (Right) Bay St. Louis-Waveland Headstart kids walked and rode in their parade.



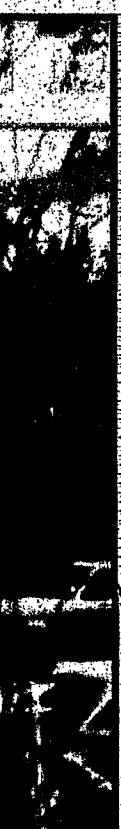
Bay Catholic fourth grade "Vikings" stop for a photo during the school parade.



Krewe of Nereids "Hollywood" float was popular with the crowd.



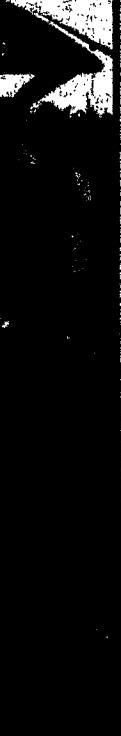
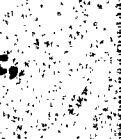
People



Beautiful
grade.



Christian
the Bay



2001-2002 * 07-11-2001
CART ALUMINUM 100 100 100

SOLD

GERTRUDE GARDNER

REALTORS

BEHIND EVERY GREAT HOME STANDS A GREAT REALTOR



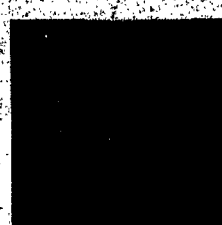
Phyllis Fazio
Educational Director



Gus Baldwin, III
Regional Manager



ANNA O'DWYER
1996-1997 Top Sales Gulf Coast Office, \$6.3 million in sales 1997, member, Top Producer Club



Louise Chevarria
\$2.8 Million in Sales 1997
Associate President's Club



V. Blackwood
Life Member Million Dollar Producers Club



Carol Strohmetz
\$1.5 Million in Sales 1997



Peggy Hesse
Home Design & Development Dept.



Bridget Boehm
Rental Division



Sarah Harrison
\$1.3 Million in Sales 1997



Tiffany Charbonnet
Rookie of the Year



Terry Woodburn
\$1.7 Million in Sales 1997
MS & LA License
Prattville, MS & Skid, La



Barbara Calabrese
MS & LA License
MS Gulf Coast & St. Bernard, LA



Wendy Jones
Diamondhead Builder

Not Pictured:

Susan Smith: Million Dollar Producer
Charles Justice
Jeane Okamoto: MS & LA Licensed, MS Gulf Coast & Metairie, LA Commercial Division
Marshall Johnson: Ocean Springs Area

Watch our #1 rated real estate TV Program

at 10:30 on WVL Channel 4

Over 20 Years of Service - ESTABLISHED FOR OVER 54 YEARS

8700 Maplewood
We're the #1 in the Greater New Orleans area

467-1602

WATCH FOR THE GRAND OPENING

OF OUR NEW LOCATION
1015 HUY, 90 • BAY ST. LOUIS
(FORMERLY THE MINORCA TRIO)

App

CH
AP
1 stick
1 jar Oil
1/2 tsp.
1/2 tsp.
1/2 tsp.
Monde See
1 7-oz. c
1 packag

Have bu
room temp
Mix butter,
mayonnais
mix. Add 1
(remove an
by hand b
Separate
and spread
lightly with
cookie sheet
or leave a
Broil for
golden, bro
these days
and freeze

MUSH
F
1/2 stick
16 oz. c
2 cups f
1 Tbsp.
2 tsp. l
1/2 tsp.
2 tsp. V
hot sauc
1 tsp. k
1 pkg. f
sheet) th
1 egg

Heat bu
Add onion
mushroom
Stir in flo
seasoning
thickened.
Unfold
floured su
ture over

Please
that th
public
submi
of T
Echo
been
Se

Appetizers

CRABMEAT APPETIZERS

1 stick margarine
1 jar Old English Cheese
1/4 tsp. mayonnaise
1/2 tsp. garlic salt
1/2 tsp. seasoned salt (Beau Monde Seasoning)
1 7-oz. can crabmeat
1 package English muffins

Have butter and cheese at room temperature to combine. Mix butter, salt, seasoning and mayonnaise. Add cheese and mix. Add broken-up crabmeat (remove any pieces of cartilage by hand before mixing).

Separate English Muffins and spread with mix. Sprinkle lightly with paprika. Place on cookie sheet cut in small pieces or leave as is.

Broil for 7-10 minutes until golden brown. You can make these days in advance of use and freeze (uncooked) on sheet.

Margie K. Welsh
Bay St. Louis

MUSHROOM-ONION PASTRIES

1/2 stick butter or margarine
16 oz. chopped mushrooms
2 cups finely chopped onions
1 Tbsp. flour
2 tsp. Italian seasoning
1/2 tsp. salt
2 tsp. Worcestershire sauce
hot sauce and pepper to taste
1 tsp. lemon juice
1 pkg. frozen puff pastry (2 sheets) thawed
1 egg - water

Heat butter in large skillet. Add onion, cook slightly. Add mushrooms, cook until tender. Stir in flour, lemon juice and seasonings; stir, cooking till thickened. Let cool.

Unfold 1 pastry on lightly floured surface. Spread 1/2 mixture over pastry. Roll up pastry

on a short side to center do same on other side and lightly press sides together.

Repeat with other pastry and mixture. Cover, chill 1 hour or more.

Preheat oven to 400°. Cut chilled pastry crosswise into 1/4" slices. Place cut side down on cookie sheets. Brush top with egg-water wash.

Bake 15 min. or until golden. Serve warm. Makes about 32 per roll.

I made up rolls and kept uncut in fridge during holidays. They can be cut and baked as needed.

Mohi Kergosien
Bay St. Louis

TACO DIP

Bottom layer: 1 can of refried beans with green chilis

Next layer: 1 pack Old El Paso Taco Seasoning Mix, 1

8-oz. sour cream and 3/4 cup mayonnaise mixed together.

Next layer: 1 soft avocado, 1/4 cup lemon juice and 1/2 cup mayonnaise, mash and mixed together.

Next layer: 2 cups, grated cheese.

Next layer: 1 cup chopped green onion.

Next layer: 1 cup chopped black olives.

Top with jalapenos if desired.

Enough dip to fill a 3-qt. Pyrex dish. Great for a party.

Serve with tortilla chips.

For a light version, use fat-free sour cream, mayonnaise and cheese and serve with baked tortilla chips.

Elaine Anderson
Bay St. Louis

TOMATO-ONION CROSTINI

8-10 green onions, sliced

1/4 tsp. fresh-ground black pepper

1/4 cup Hellman's mayonnaise

1/4 cup cream cheese, softened (equals 3 oz. package)

1/4 cup commercial sour cream

6 sun-dried tomato halves

1 sourdough French baguette

Cover sun-dried tomatoes with boiling water and leave for five minutes. Combine first five ingredients, mixing evenly.

Drain and chop tomatoes and add to mixture. Slice the baguette and toast. Spread the mixture and enjoy.

Note: This recipe won a grand

prize in the Hellman's Mayonnaise Contest. This is an easy, sophisticated spread for brunches or appetizers and makes about 36 little open-faced sandwiches. The mixture will not keep well, but you should not have any trouble making it disappear.

Allison Anderson
Waveland

SPINACH-STUFFED MUSHROOMS

2 pkg. frozen spinach, cooked

1 bunch green onions, tops and bottoms

1 stalk celery

Couple drops hot sauce

2 sticks butter, melted

2 oz. Lea & Perrin

Salt and pepper to taste

Grind all ingredients in blender using melted butter as liquid.

Add 1/2 cup toasted bread crumbs.

Add 1 stick Jalapeno cheese and heat all in double boiler.

Take 1 pkg. large mushrooms. Break off and chop stems finely. Place caps and stems in saucepan with 1/2 cup water and one chicken bouillon cube. Simmer, covered, about five minutes.

Drain liquid into 8-inch round baking dish or pie pan.

Mix stems with spinach mixture. Place caps, stem side up, in baking dish and mound spinach mixture on caps. Top each with a sprinkling of grated Parmesan cheese.

Bake 350° about 25 minutes.

Patricia O. Clark
Diamondhead

SHRIMP MOLD

1 1/2 Tbsp. unflavored gelatin (Knox)

2 cans shrimp

1 can tomato soup

3 small packs Philadelphia cream cheese

1 cup mayonnaise

2/4 cup chopped celery

1/4 cup chopped green onion

Salt, Tabasco, lemon juice

Dissolve gelatine in 1/3 cup cold water. Bring soup to boil and dissolve cream cheese in it.

Remove from fire, add gelatin, mayonnaise, celery, onions and shrimp and seasoning. Pour into ring-type mold that has been greased with light cooking oil. Refrigerate 24 hours or more.

(This mold may also be made with crab meat or chicken. Serve with fancy crackers).

Joyce A. Schopp

CAJUN PICKLES

1 qt. dill pickles sliced (drain well)

3 cups granulated sugar

1 Tbsp. hot sauce

2-3 cloves sliced garlic

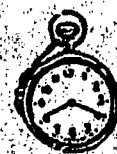
Mix all ingredients.

Let stand 48 hours (the longer the better).

Stir occasionally.

May be refrigerated to ensure crispness.

Mary Ann Becnel
Bay St. Louis



BAYOU JEWELERS & WATCH REPAIR

All repairs done on premises.

Water Tower Plaza
654 Hwy. 90
Waveland, MS 39576

Greg & Nancy Stuckland
32 Years Experience
(601) 464-0425



Sweet Creations

by Kenise

Unique & Customized Candy Creations For All Occasions

CUSTOMIZED CAKE TOPS

Candy & Cake Supplies • Special Orders

Wedding Cake Tops • Mints

Gift Packages • Dietetic Candy

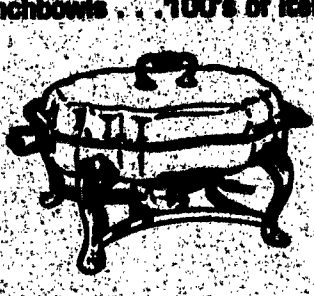
1613a 25th Ave. • Gulfport, MS 39501

864-9007

9AM-5PM MON-FRI • 10AM-2PM SAT

Whether cooking for 10 guests or up to a 1000, ABC Rentals can help you with your event!

Tables, Chairs, Tents, China, Glassware, Flatware, Linens, Foodwarmers, Chafers, Fountains, Punchbowls... 100's of items!



We've been helping people have better events for over 30 years!

ABC RENTALS

2000 Hwy. 90 • BAY ST. LOUIS

601-464-1111

2000 Hwy. 90 • GULFPORT

601-464-1111

www.abcrentals.com

Please acknowledge that the recipes in this publication have been submitted by readers of The Sea Coast Echo and have not been tested by The Sea Coast Echo.

Continued

TACO BELL

Come in for some GREAT food!

456 HIGHWAY 90 • WAVELAND
466-0630

Blow Fly Inn

ON BAYOU BERNARD
Where people swarm for good food!

Don't miss our ALL YOU CAN EAT BUFFET served Monday and Friday ONLY from 11AM to 2:30PM! Delicious home cooked entrees, including our FABULOUS DESSERTS!

\$7.95 Eat in • \$5.95 Take out
DAILY BLUE PLATE SPECIALS... \$5.95
Salad • Entree • Bread Basket • Dessert

JOAN FERRARA, PROPRIETOR • 1201 WASHINGTON AVE • GULFPORT, MS • 936-9512
HOURS: 11AM-10PM • 7 DAYS A WEEK • DINE IN • CARRY OUT • CATERING

YOU'RE REALLY COOKING

When you let **Classy Coverups** help you with all your home redecorating needs!

- Great Selection of Fabrics
- Decorating Advice
- Low Prices

CLASSY COVERUPS

1204 E. Pass Road Gulfport 896-9498 M-F 10-6 Sat 10-3:30

MOEN

MONTICELLO

Monticello has been designed with the decorating style and functional features that make it easy for homeowners who demand more. These faucets are assured of making life easier in the kitchen while complementing any decor with finer sleek elegance.

Now available at

PASS WHOLESALE SUPPLY, INC.

1220 122nd Ave. S. Gulfport, MS 39503
Office: (228) 832-4618
Fax: (228) 832-4670

BROCCOLI-DATE SALAD

Broccoli flowers
Apples, chopped
Dates, chopped
Pecans, chopped
(anything you want, chopped)

Dressing:
1/2 cup mayonnaise
1/2 cup sugar
1 Tbsp. vinegar
1 Tbsp. lemon juice
Salt

Mary Ann Becnel
Bay St. Louis

TAMALE BALLS

1 lb. lean ground beef
1 lb. Bryan mild pork sausage
1 1/4 cups corn meal
3/4 cup V-8 juice
1/2 cup all-purpose flour
4 cloves garlic
1 Tbsp. chili powder
2 Tbsp. cumin
2 tsp. salt
1 tsp. cayenne

Mix above — form balls and drop in gravy.

Gravy:
The rest of a large can of V-8 juice
2 Tbsp. chili powder
2 Tbsp. cumin
2 tsp. salt
Water (as needed)

Have gravy mixed in pot, drop raw meatballs in gravy as you make them. Be sure all are covered with gravy, so add water as needed.
Cook over low heat for 2 hours. Serve over pasta.
Barbara R. Zitzmann
Waveland

Soups

CAULIFLOWER SOUP

1 head cauliflower
1 can chicken broth
8 oz. Velveta cheese

Add white wine, potatoes, white pepper, mushrooms and parsley sprigs and cook an additional 30 minutes. If a spicy taste is preferred, add a salt-free creole seasoning and L&P sauce to taste.
Serves 6-8. Total time: 2 1/2 hours.
Mrs. Nicholas M. Haas
Kiln

VEGETABLE SOUP

In big pot with a lid, cook for 4 hours:
2-3 pounds soup or stew meat (stew meat add a little oil)
2 onions, chopped
1/4 head cabbage, chopped
1-28 oz. can tomato sauce
4 tsp. salt
1/2 tsp. garlic powder
1/2+ tsp. pepper
3+ tsp. Worcestershire
4+ tsp. chili sauce
6-8 cups water

Then add:
2-10 oz. pkgs. frozen mixed vegetables
2-3 medium potatoes, cut up
Cook for 2 more hours.
Barbie Bassett
Bay St. Louis

1 1/4 cups milk
1 1/3 cups pet milk
3 Tbsp. flour
2 Tbsp. butter
1 cup chopped onions
1 Tbsp. parsley
1 tsp. salt
1 tsp. white pepper
Garlic powder
1 tsp. hot sauce
4 shallots
1/4 cup white wine
Dash Tony Chachere

Boil cauliflower, saute onions in butter. Add onions, mix well. Add broth, milk and pet milk. Simmer. Add cheese and cauliflower and green onions, parsley and seasonings. Simmer.
Debbie Williams
Diamondhead

SOUP FOR ST. NICHOLAS

ONE happy hickory smoked hen bone with meat trimmings
TWO tablespoons wheat flour
THREE tablespoons sweet cream butter and three teaspoons water
FOUR cloves garlic and four onions, chopped
FIVE cans low-fat, low-salt chicken stock
SIX large carrots, sliced
SEVEN celery stalks, diced
EIGHT ounces white wine (or to taste)
NINE large red potatoes, sliced
TEN generous sprinkles white pepper
ELEVEN fresh mushrooms, sliced
TWELVE parsley sprigs, minced

To begin my "twelve ingredients" Soup for St. Nicholas, blend flour in melted butter and water, add garlic and onions and saute. Add chicken broth, carrots, celery and happy hen bone and cook until meat is easily removed from bone, approximately 1 1/2 hours. (Turkey bone may be substituted).
Add white wine, potatoes, white pepper, mushrooms and parsley sprigs and cook an additional 30 minutes. If a spicy taste is preferred, add a salt-free creole seasoning and L&P sauce to taste.
Serves 6-8. Total time: 2 1/2 hours.
Mrs. Nicholas M. Haas
Kiln

1-2-3 JAMBALAYA:
1 large onion, diced
1 large green bell pepper, diced
1 pound smoked sausage, cut into 1/4-inch slices
1 Tbsp. olive oil
4 cups chopped cooked chicken
3 cups uncooked long-grain rice
2 (14 1/2-ounce) cans French onion soup, undiluted
1 (14 1/2-ounce) can chicken broth
1 (14 1/2-ounce) can beef broth
2 to 3 tsp. Creole seasoning
2 to 3 tsp. hot sauce
Garnish: fresh cilantro sprigs
Saute first 3 ingredients in hot oil in a Dutch oven 4 to 5 minutes. Brown onion and bell pepper. Stir in chicken and next 6 ingredients. Still on heat, add rice. Stir and cook 40 minutes, stirring after 3 minutes. Garnish with cilantro.
Yield: 8 to 10 servings.
Jane Williams
Bay St. Louis

Entrees

AMERICAN CHOP SUEY

1 large can ground peeled tomatoes
1 8-oz. can tomato sauce
1 onion (chopped)
1/2 green pepper (chopped)
2 beef bouillon cubes
2 lbs. hamburger
1 10-oz. box elbow macaroni

Cook meat in a 3- or 4-qt. pan. Drain grease. Add all ingredients to pan except macaroni. Cook on low heat 15-20 minutes.
While sauce is cooking, cook macaroni as directed on package. When done, drain and pour sauce over. Mix well. Serve.
Lena Emond
Bay St. Louis

EASY PORK-PINEAPPLE SKILLET

6 pork loin chops
4 med. onions, sliced
1 small can mushrooms, drained
1 small can pineapple tidbits
1/2 cup brown sugar
2 Tbsp. soy sauce
salt and pepper to taste

Heat oil in large skillet to hold all ingredients.
Salt and pepper chops. Brown chops on both sides. In same pan layer pork chops, add soy sauce over the chops.
Layer mushrooms, then pineapple with juice.
Sprinkle brown sugar over pineapple.
Add 1 cup water to pan. Cover and simmer over low heat 30-40 minutes until very tender.
Serve with a vegetable of your choice.
Dee Wendling
Bay St. Louis

1-2-3 JAMBALAYA:
1 large onion, diced
1 large green bell pepper, diced
1 pound smoked sausage, cut into 1/4-inch slices
1 Tbsp. olive oil
4 cups chopped cooked chicken
3 cups uncooked long-grain rice
2 (14 1/2-ounce) cans French onion soup, undiluted
1 (14 1/2-ounce) can chicken broth
1 (14 1/2-ounce) can beef broth
2 to 3 tsp. Creole seasoning
2 to 3 tsp. hot sauce
Garnish: fresh cilantro sprigs
Saute first 3 ingredients in hot oil in a Dutch oven 4 to 5 minutes. Brown onion and bell pepper. Stir in chicken and next 6 ingredients. Still on heat, add rice. Stir and cook 40 minutes, stirring after 3 minutes. Garnish with cilantro.
Yield: 8 to 10 servings.
Jane Williams
Bay St. Louis

HONEY CHICKEN

2 lbs. chicken breasts (skinned)
4 tsp. butter or margarine
1/2 cup honey
1/4 cup mustard
1 tsp. salt
1 tsp. curry powder

Skin chicken, melt butter and other ingredients. Coat chicken in mixture.

Arrange in baking dish. Pour extra sauce over it in single layer.
Bake at 375° for 1 hour. Serve with rice.

Rose Almond
Bay St. Louis

SEAFOOD OKRA GUBMO

2 Tbsp. oil
2 lbs. fresh okra, sliced
2 tsp. vinegar
2 lbs. raw shrimp, peeled
1 large onion, minced
1/2 cup chopped green pepper
1/2 cup chopped celery
3 large cloves garlic, chopped
2 cans tomato sauce
1 large can tomatoes
2 qts. water
1 Tbsp. sugar
1 tsp. salt
1 tsp. pepper
4 bay leaves
1 tsp. thyme
1 Tbsp. Kitchen Bouquet
6 large crabs, raw

In large Dutch oven (do not use black pot) heat oil, pour in sliced okra. Cook over high fire in the beginning to brown okra. Pour in vinegar and reduce heat and cook until okra is no longer sticky.

Next add raw shrimp in okra and cook until shrimp turn red or pink; then add onion, peppers, celery and garlic into this mixture and saute for 10 or 15 minutes.

Next add water and all remaining ingredients. Bring to a boil, then lower and cook for approximately 3 hours, uncovered.

If thinner mixture is desired, small amount of water may be added.

Serve over rice. Serves 10.

Dolores (Dee) Colley
Waveland

GREAT CHILI

2 lbs. hamburger
1 onion, chopped
1 tsp. pepper
2 tsp. salt
Tabasco sauce to taste
2 cans tomato soup
1 pkg. Original Chili Bowl seasoning
Saute hamburger and onion, add pepper, salt, Tabasco sauce and tomato soup. Simmer for 2 hours.
Add Chili Bowl seasoning. Simmer for 30 minutes. Yields 4 servings.

Richard T. Bennett
Waveland

CHILI BEAN AND CORNBREAD BAKE

1 cup chopped onion
1 cup chopped green pepper
2 Tbsp. vegetable oil
2 1/2 lbs. cans hot chili beans
1 1/2 lbs. cans diced tomatoes

1 egg
2/3 cup milk
1 6-oz. package Martha White Buttermilk or Cotton Pickin' Cornbread Mix
1 cup shredded sharp Cheddar cheese
Sour cream, black olives, shredded lettuce, chopped tomato, green onions sliced and salsa (optional)

Heat oven to 400° F. In 12-inch cast iron skillet, cook onions and green pepper in oil just until soft. Add beans and tomatoes. Cook over medium heat until bubbly, stirring occasionally.
Reduce heat to low; simmer 5 minutes.

In small bowl, beat egg. Add milk, cornbread mix and cheese; stir until well blended. Spoon cornbread batter around edges of filling in skillet. Bake at 400 degrees for 20 to 25 minutes or until lightly browned. Serve with your choice of toppings.

Meaty variations: Add 1 pound ground beef, browned and drained; or 2 cups cooked, shredded chicken or pork to bean mixture.

From the Kitchen
of Martha White

ROAST BEEF

4 lbs. roast (pot, rump or chuck)
1 pkg. Lipton onion soup
1 can cream of mushroom soup
2 Tbsp. Worcestershire sauce
1/2 cup melted butter

Wrap meat in foil with all ingredients over the top.
Bake 350 degrees for 3 1/2 hours.

Gayla Turguson
Diamondhead

WILD RICE DISH

1 cup wild rice
1 can cream of mushroom soup
3 cans water
1 can mushrooms (drained)
1 cup chopped celery
1 pkg. onion soup mix

Use 9x12" baking dish and bake at 350 degrees for 2 hours. Fluff with butter just before serving.

Gayla Turguson
Diamondhead

SHRIMP SPAGHETTI

3 lbs. (or more) raw peeled shrimp
1 tsp. salt
1/4 tsp. basil
1/4 tsp. thyme
1/2 tsp. garlic powder
1 Tbsp. black pepper
1 Tbsp. parsley flakes
1 Tbsp. lemon juice
1 Tbsp. Worcestershire
3 sticks butter (that's correct, all of it!)
12 oz. vermicelli
8 oz. Velveeta cheese

Cook shrimp in 3 qt. oblong casserole with all items except cheese and vermicelli for 25 min. at 350° stir occasionally. Cut cheese in small cubes and mix with hot mixture when

done until cheese is melted. Add cooked vermicelli and mix well.
Return to oven to reheat when ready to serve. Also freezes well.

Patricia O. Clark
Diamondhead

NEW ORLEANS RED BEANS

2 lbs. red beans
1 onion, finely chopped
5 cloves garlic, finely chopped
8 pieces of cloves
2 lbs. either pickle meat, country sausage (cut in 2" lengths), Andouille (cut in 2" lengths), ham (cut into pieces)
Salt and pepper

In a large pot (Dutch oven, etc.) add about 5-6" of water. Add meat, onion, garlic and cloves and bring to a boil.

During this period, pour the package of beans into a collander. Wash with cold water and remove all debris, broken beans, etc. Clean until you are satisfied the beans are clean and ready for cooking.

When the water is boiling, add the beans to the pot, reduce heat and let cook on a slow fire until soft and ready to eat.

Maintain a water level as needed to keep beans from sticking together or becoming mushy. Just add water as needed.

Serve over fresh cooked rice.

Mrs. Annamae Silbernagel

PORK CHOP CASSEROLE

4 center cut pork chops
3/4 cup rice
1 tomato, sliced
1/2 tsp. pepper
1/4 tsp. oregano
1/4 tsp. garlic powder
1 bell pepper, sliced
1 onion, sliced
1 can beef bouillon
1/2 tsp. salt
1/2 tsp. celery salt

Brown pork chops in skillet. Spray casserole dish with PAM (or similar product). Place raw rice in bottom of casserole. Mix bouillon with seasonings. Place pork chops on top of rice. Place slice of onion, tomato and pepper ring on top of each chop.

Pour bouillon over all of this. Cover casserole. Bake approximately one hour at 350°. Add a little water if you check it after half hour, if needed.

Ronan S. Bryant

MARINATED FLANK STEAK

1 medium flank steak
1/4 cup soy sauce
3 Tbsp. vinegar
3 Tbsp. ginger
1 1/2 tsp. garlic powder
1/2 tsp. ginger
3/4 cup salad oil

Mix marinade ingredients together and pour over flank steak. Marinate 8-12 hours, turning occasionally.

Fire up barbecue grill and grill steaks on each side. Cut steaks diagonally and serve.

O. J. How

Waveland

Continued

Don's House of Seafood
STARTING MARCH 1ST
255-6041
"HOME OF THE BEST CATFISH ON THE COAST"
Rick & Suzy Fair, Owners

Place Your Cooking in the Right Light
For the very best in lighting
"Wholesale" Pricing
Quality and Service
Visit our Showroom.
Located on Pass Road
1 1/2 blocks west of the Lorraine Road Exit I-10
Coast Lighting
1212 East Pass Road • Gulfport, MS 39507 • (228) 896-3700

LOSE 20 LBS. OF FAT, UGLY VACUUM IN JUST 7 DAYS.
Take the Oreck Challenge and try the incredibly powerful 8-lb. Oreck XL risk free for 7 days.
We guarantee that, in a week or less, you'll give up that old, overweight chunker of yours in favor of the 8-lb. Oreck XL hotel vacuum.
And for cleaning jobs above the floor, we'll also include an Oreck compact canister absolutely free with purchase. It's so powerful it'll even pick up a 16-lb. bowling ball.
So call now and start shedding all those unwanted pounds of fat ugly vacuum.
ORECK.
649-0098

SEAFOOD GUMBO

2 lbs. fresh shrimp, peeled and deveined
8 cups water
1 lb. claw crab meat
4 lb. okra, sliced thin
6 Tbsp. cooking oil
3 large onions, chopped
1 green pepper, chopped
6 sm. whole crabs, outside shell removed
2 tsp. thyme
2 tsp. salt
1 tsp. cayenne pepper
5 ribs celery, chopped
Wipe okra to remove fuzz. Discard stem ends, slice thin. In 2 Tbsp. oil, fry okra until dry (not rosey). In another skillet in 1 Tbsp. oil saute' onions, celery, green pepper until limp. Add to okra in large soup pot. Add water and seasonings. Simmer partly covered, stirring occasionally for 3-4 hours. Add water if necessary.

Slightly saute' shrimp until pink. Clean crabs, split in 2. Add shrimp, crabs and crab meat to boiling pot. Stir and cook approximately 30 minutes. Serve over hot cooked rice. Serve with French bread and butter.
Serves 12
Jerry Taconi-Stieffel

CRAWFISH ETOUFFEE

2 lbs. peeled crawfish (reserve fat)
2 cloves garlic, chopped
3 large onions, chopped
1/2 cup green onions, chopped
Salt, pepper and Tabasco to taste
1 stick butter
1 Tbsp. Worcestershire
1/4 cup chopped parsley
1/2 cup celery, chopped
Saute' garlic, onions, celery in butter until soft.

Add crawfish fat, stirring constantly.
Add crawfish tails, Worcestershire, salt, pepper.
Simmer 20 minutes.
Stir in parsley.
Serve over rice.
Serves 6-8.
Michelle Aucoin Stieffel

CHICKEN WRAPPED IN BACON

This dish is so simple and delicious!
6 boneless chicken thigh fillets
1 lb. bacon
Croûte seasoning (Tony Chachere's)
Garlic powder
Black pepper
1. Spray a 9x9x3 pan with non-stick spray.
2. Season to taste chicken thighs.
3. Wrap thighs with bacon. Use 2 slices and secure with toothpick.
3. Place in oven set on 375°. Bake for 15-20 min., then check and pour off bacon drippings. Continue cooking for 20-30 min. until done.
Conrad Howe
Waveland

TURKEY MACARONI CASSEROLE

1 lb. fresh ground turkey
1 1/2 cup small elbow macaroni
1 14 oz. jar Ragu Traditional Style spaghetti sauce
4 tablespoons water
1/4 cup water
1 med. onion
3 cloves garlic
1/4 cup bell pepper
Salt and pepper to taste
Cook macaroni and set aside. In large pot brown turkey meat with 4 tablespoons of water on low flame. Chop and stir meat while browning to keep from lumping. It also will keep meat

from losing moisture and flavor. Set aside.

Chop onion, garlic, and bell pepper. In small bowl combine onion, garlic, bell pepper, and 1/4 cup water. Cover with plastic wrap. Microwave 2 minutes and set aside. In large bowl mix macaroni and meat well. Add onion, garlic, bell pepper, and liquid to meat mixture. Mix well. Add Ragu Sauce, salt, and pepper. Mix well and cook for 5 minutes. Makes 4-6 servings.
Jane Cuevas
Bay St. Louis

TURKEY BURGERS

1 lb. fresh ground turkey
1 medium onion
4 cloves garlic
1/4 cup bell pepper
1/4 cup green onion
1/4 cup parsley
1 egg
1/2 cup bread crumbs
Salt and pepper to taste
Chop onion, garlic, bell pepper, green onion, and parsley fine. Mix with turkey meat. Add egg, bread crumbs, salt, and pepper. Mix well. Make into one dozen patties. Can be baked in 350 degree oven until done, or fried in small amount of olive oil. Can be frozen.
Jane Cuevas
Bay St. Louis

CHICKEN BREASTS AND ARTICHOKE HEARTS

12 chicken breast halves, boned
2 10-oz. cans artichoke hearts
1 cup Pepperidge Farm herb seasoned stuffing
Mushrooms
2 14-oz. cans cream of chicken soup
1/2 cup white wine
Salt, pepper
1/2 stick butter
Drain artichoke hearts, place along with as many mushrooms as you wish into a buttered 3-quart dish. Add soup and wine. Season.
Push chicken breasts partially into mixture, leaving part to brown. Cover with stuffing and dot with butter.
This may be prepared and frozen until ready to bake. Cover and bake 45 minutes at 350 degrees. Remove cover and bake for 30 minutes more. Serves 6-8.
Myra Stieffel
Waveland

POT ROAST WITH BRUSSEL SPROUTS

1 boneless chuck roast
1 envelope onion soup mix
2 bay leaves
2 cups celery (cut in 1" diagonal pieces)
3 Tbsp. vegetable oil
1 8-oz. can tomato sauce
1 1/4 cups water
2 pkgs. frozen brussel sprouts
Dust roast with flour. Heat shortening in Dutch oven. Brown roast well. Pour off excess oil. Stir together soup mix, tomato sauce, water and bay leaves. Add to Dutch oven around roast. Bring to boil. Cover. Put in 350° oven 2 hours or until meat is tender.

Remove meat to platter and keep warm. Spoon excess fat from surface of meat juice. Add celery to meat juice, simmer about 10 minutes over low heat. Add brussel sprouts, heat to boiling point. Simmer, covered, for 5 minutes longer or until brussel sprouts are tender. Arrange vegetables around roast. Serve meat gravy in separate dish.
Angelia Monti Bourgeois

TRIPLE BEAN SALAD

(Serves 8)
1 can waxed beans
1 can green beans
1 can kidney beans
1/2 cup chopped celery
1 medium green pepper cut in thin rings
1 medium sweet onion cut in thin rings
1/2 cup sugar
1/4 tsp. salt
1/2 cup salad oil
3/4 cup wine vinegar
1/2 cup sliced mushrooms
1/2 cup sliced black olives
Toss beans, celery, pepper and onion together in large bowl. Thoroughly mix sugar, salt, salad oil and vinegar. Pour over vegetables. Toss until evenly coated.
Cover, place in refrigerator for at least 8 hours. Toss occasionally. Serve chilled.
Catherine S. Bourgeois
Waveland

MICROWAVE SMOTHERED CRAWFISH

1/2 cup butter, melted
1/4 cup onions, chopped fine
1/2 cup green pepper, chopped fine
1 clove garlic, minced
2 Tbsp. flour
1/2 can cream of celery soup
1 can (5.5 oz.) Spicy Hot V-8 vegetable juice
1 lb. crawfish tails
1/4 tsp. salt
1/2 tsp. pepper
In a 2-quart dish, melt butter. Add onion, bell pepper and garlic. Cover and microwave on high 13 minutes. Add 2 tablespoons flour. Stir.
Add cream of celery soup and V-8 juice. Stir and mix thoroughly. Cover and microwave on high 4 minutes.
Add crawfish tails, cover and cook on high 4 minutes. Season with salt and pepper. Serve with rice or pasta.
Alice Masson
Waveland

MUSHROOM RICE

(Sugar Buster's Diet)
1/2 stick margarine or butter
1 can reduced fat chicken broth or beef broth
1 cup brown rice
1 can mushroom stems, pieces, drained
Heat butter, broth and mushroom till butter is melted. Put rice in sprayed dish. Add other ingredients. Cover and cook at 350° for 30-40 minutes.
Can add green peas, green onions to broth before adding. Or, add peas, green onions to mushroom stems.

Harbor View Cafe
great food & friendly service



105 W. Beach Blvd.
Pass Christian, MS 39571

601-452-9901

Since 1986 Open 365 days a year, 10 am - 10 pm

LUCKY'S VIDEO

723 Hwy. 90

467-5581

http://www.goldinc.com/~lucky



Coast Electric
POWER ASSOCIATION

SPRING INTO ACTION

New

1998 DODGE PICKUP

1998 DODGE DAKOTA SPORT

\$13,998

\$139.00/mo.

\$35.00/mo.

1998 DODGE INTREPID

1998 DODGE STRATUS

\$18,998

\$13,498

1998 DODGE NEON

1998 DODGE GRAND CHEROKEE

\$9,998

\$22,998

FINANCIAL SERVICES

stirring constantly cook until the rice turns golden. Return the vegetables to the pot and add the water or broth. Cover with a tight-fitting lid and simmer for about 20 minutes.

Stir in the crawfish and seasonings. Cover and cook for an additional 20 minutes. Add a little water if the mixture becomes too dry.

Makes about 12 servings.

Lou Lamendola


The logo for Monti Electric Supply, Inc. is located in the top left corner. It consists of a large, bold, black letter 'M'. Inside the upper left vertical stroke of the 'M', there is a white, stylized lightning bolt. To the right of this graphic, the company name 'MONTI ELECTRIC SUPPLY, INC.' is written in a bold, black, sans-serif font, with 'MONTI ELECTRIC' on the top line and 'SUPPLY, INC.' on the bottom line. Below the company name, the address '117 Highway 90 • Waveland • 467-8246' and the operating hours 'Open 7AM-5PM Mon-Fri • 9AM-Noon Sat.' are printed in a smaller, black, sans-serif font.

— The Photo Experts —
Gulf Coast Photo Center
ONE HOUR
Photo Finishing
Camera Repairs • Frames • Albums
Xerox and Color Copies
 295 Highway 90
 Bay St. Louis, MS 39502
 500-D Courthouse Rd.
 Gulfport, MS 39507
 896-1711
 Phone & Fax. (601) 463-0132

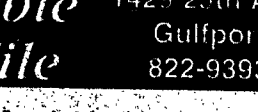
B&B

Marble & Tile

1429 25th Ave.
Gulfport
822-9393



When it comes to remodeling, think of what natural stones can do for any room, from the kitchen to the bathroom, and then think of the experts at



BAY CITY
EST. 1997
GRILL

Feast upon delicious seafood entrees,
charbroiled steaks & unique dishes
in a traditional
New Orleans style setting.
Appropriate wines & spirits
to complement your dinner selection.

Enjoy a memorable dining experience
in a casual atmosphere . . .

We give a heartfelt "Thank You" to the residents of Bay St. Louis who
have welcomed us and supported us unconditionally.
We are honored to be a part of such a wonderful community.

*Moved across from the historical Bay St. Louis Train Depot
136 Main Ave. • Bay St. Louis, MS • 662-4570*

**EASY CRAWFISH
FETTUCINE**
1 can cream of shrimp soup
1 can cream of mushroom
soup
1/2 can Rotel tomatoes (mild
or regular)
1 pkg. fettuccine noodles
1 pkg. crawfish tails (can
substitute 1 pkg. frozen shrimp
or 1 1/4 lbs. raw shrimp)
1/2 stick margarine
1 small onion, diced

Saute onion in margarine till soft (opaque in color)
Add soups and Rotel tomatoes.
Cook on low heat, stirring constantly.
Add seafood, cook approximately 20-25 minutes.
Cook pasta, drain.
Combine pasta and sauce in large bowl. Sprinkle with parsley.
Serve with green salad.
Melissa Buckert
Metairie

LOW-FAT CAJUN MEATLOAF CASSEROLE
(May be prepared in oven or crockpot)
Meatloaf ingredients:
2 pounds lean ground turkey
2 cups bread crumbs
1 Tbsp. mustard
1 bell pepper, finely diced
1 onion, finely diced
1 stalk celery, finely diced
1 bunch green onions, sliced
1 Tbsp. Worcestershire

1 Tbsp. Worcestershire sauce
1 Tbsp. dried parsley
1/2 tsp. hot sauce
2 egg whites
Rest of ingredients:
4 carrots, peeled and sliced
4 large potatoes, peeled and

1 can cream of mushroom soup
1 soup can of hot water
1 pkg. dry onion soup mix

Blend all meatloaf ingredients together in large bowl and form into slightly flattened ball. Place in crockpot or large skillets.

Place sliced carrots and potatoes in saucepan with hot water just to cover, and boil till barely tender, about 5-7 minutes.

around meatloaf, sprinkle dry
soup mix over everything.
Add mushroom soup and hot
water together and pour over

When green lighting, cover and cook for 20-30 hours or on high for 6-8 hours.

Set aside.
Spray 9" x 13" baking dish
with non-fat spray.
Place corn torillas in a single
layer on bottom, tearing them to
fit if necessary.
Layer 1/3 of bean mixture

over the torillas. Then sprinkle 1/3 of an 8 oz. pkg. of non-fat Cheddar cheese over top of bean mixture. Repeat this for two more layers.

3/4 cup of skim milk
1 can of Campbell's Healthy
Choice Cream of chicken Soup
Blend together well, pour
over the top of casserole.

Bake at 350 for 45 minutes,
let set 10 minutes before
serving.
Serves 6-8 people.
I serve sour cream (non-fat)
and sliced ripe olives on the side.

for those who wish a topping.
Joy Peterkin
Bay St. Louis

TACO CASSEROLE
 1 can Grand's whole wheat biscuits
 1 lb. lean ground beef
 1 can low-fat refried beans
 1 pkg. taco seasoning

Sour cream, green chilis,
black olives, cheese, grated
(low-fat if desired)

Line bottom of sprayed casserole dish. Cook beef with taco seasoning, stir in beans. Place on top of biscuits, then add

Bake at 350 degrees for 30 minutes.
(Can be used on Sugar Buns.)

Margie Guice
Metairie

CRAWFISH

JAMBALAYA
2 cups chopped onions
1 cup chopped bell peppers
4 stalks celery, chopped
6 Tbsp. bacon drippings or
vegetable oil

2 cups uncooked long-grain rice
4 cups water or chicken broth
2 pounds peeled crawfish tails

1/2 tsp. salt
1 tsp. cayenne
1/2 tsp. garlic powder

Cook the onions, bell pep-

on, and celery in the bacon
rippings or vegetable oil in a
butch oven over medium heat
until they are transparent. Ab-
out 5-8 minutes. Remove the
apples from the pot and set
aside.

STUFFED MEAT LOAF
2 eggs
2 Tbsp. milk
1/4 cup ketchup
1 1/2 tsp. salt
1/8 tsp. pepper
1 1/2 cups ground beef

Stuffing:
1/2 pound fresh mushrooms,
sliced
1 medium onion, chopped
2 Tbsp. butter or margarine

2 cups soft bread crumbs
2 Tbsp. chopped fresh
parsley
1/2 tsp. dried thyme
1/2 tsp. salt
1/8 tsp. pepper

In a large bowl, beat eggs, milk, ketchup, salt and pepper. Add beef and mix well.
Pat half of the meat mixture

For stuffing, saute the mushrooms and onion in butter until tender, about 3 minutes. Add

Spoon over meat layer; cover with remaining meat mixture and press down gently.

Bake at 350° for 1 hour or until no pink remains, draining fat when necessary. Yield: 6 servings.

Mary Hesler

BAKED LIVER AND ONIONS WITH BACON

6 slices liver
6 slices bacon
2 large onions
1/2 stick margarine
1 tsp. salt
1/2 cup dry white wine

1 bay leaf
1 tsp. thyme
1/2 cup flour
1/2 cup water

Place 3 slices bacon on bottom of sprayed baking dish. Slice onions 1/4 inch and place on top of bacon.

Add 3 slices bacon and dot with butter. Add wine, parsley, bay leaf, thyme, salt, pepper and water.

Costly, with floor, place on
of back, and on floor, 20 minutes.

A high-contrast, black and white photograph of a dense, textured surface, possibly a wall or a large piece of fabric, with a grid-like pattern of dark and light areas. The image is heavily stylized, with deep blacks and bright whites, creating a stark, almost abstract effect. The texture appears rough and uneven, with many small, dark, irregular shapes scattered across a lighter background. The overall composition is vertical, with the texture filling the entire frame.

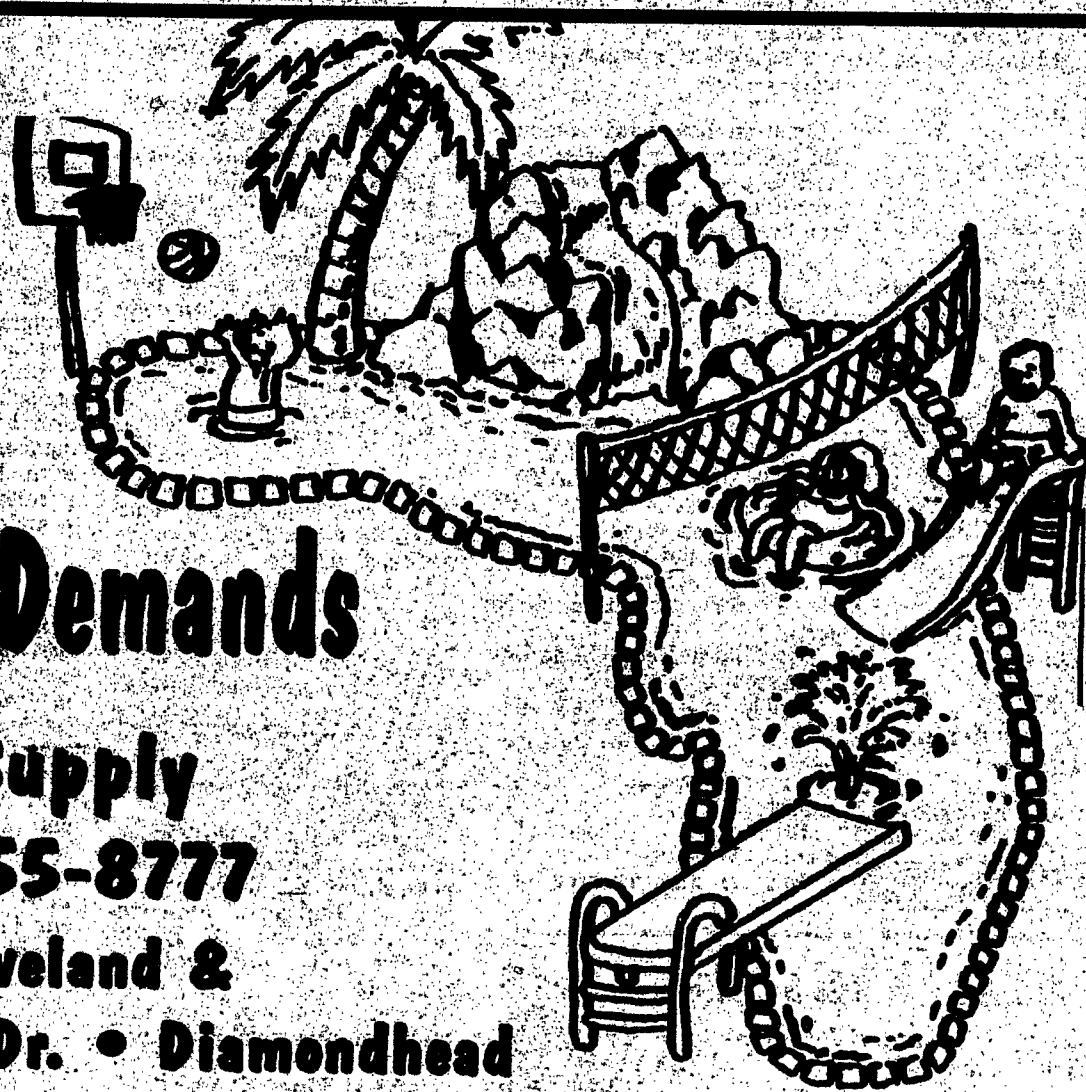
For all your Pool & Spa Demands

Miller's Pool Supply

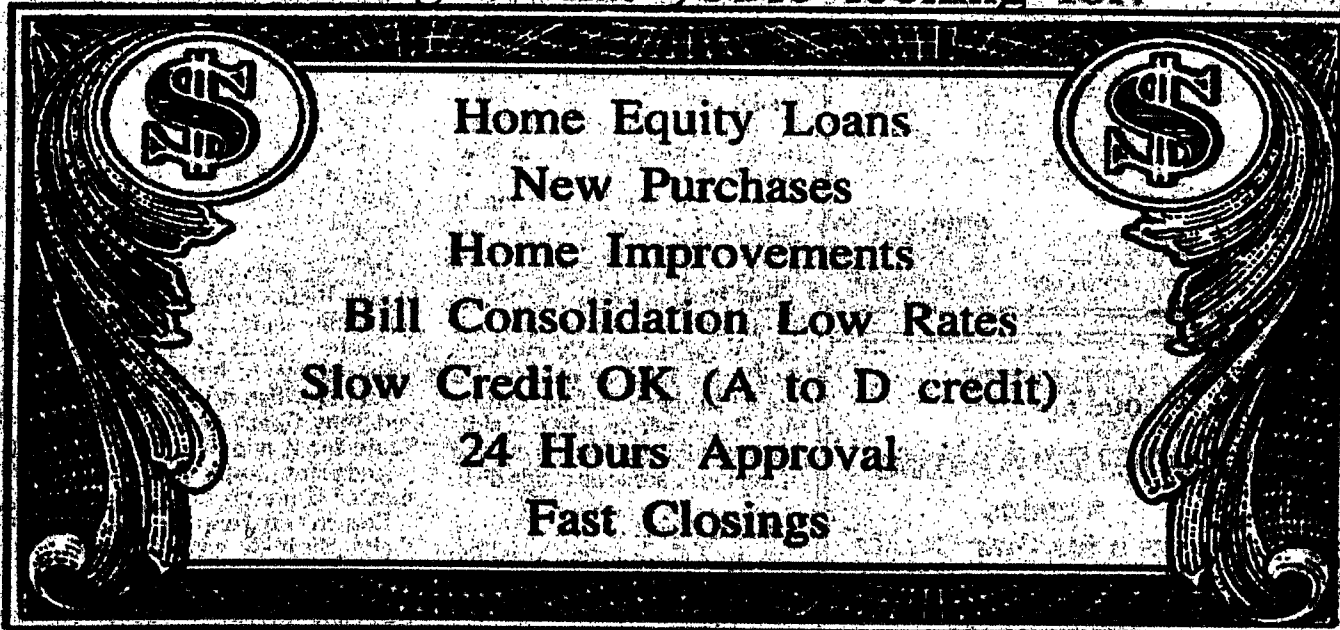
467-2200 • 255-8777

612 Hwy. 90 • Waveland &

4480 Leisuretime Dr. • Diamondhead



**Don't Throw Money Away!
We've got what you're looking for!**



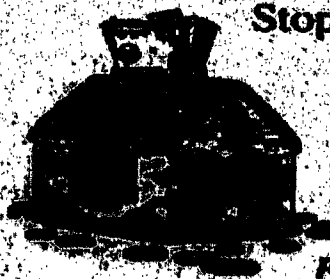
Stop Looking. You've Found Us! Call Today.

601-749-2281

B & K Mortgage Co.

**1701-7 Sycamore Rd. (Hwy. 43 North)
Picayune, MS**

Financing Mississippi and Louisiana Homeowners



CRUMB-COATED POTATO HALVES
1/2 cup Italian-seasoned bread crumbs
1 tsp. paprika
1 tsp. salt
1/8 tsp. pepper

4 large potatoes, peeled and halved
2 Tbsp. butter or margarine, melted

In a shallow bowl, combine the bread crumbs, paprika, salt, and pepper. Brush potatoes with butter; roll in crumb mixture until coated.

Place in a greased 13-in. x 9-in. x 2-in. baking pan. Cover and bake at 350° for 1 hour or until tender. Yield: 6 servings.

Joan Reilly
Kenner

minutes before serving.
Miki Rappold
Waveland

BLACK BEAN MEXICAN CASSEROLE

2 cups refried black beans
1/2 to 2/3 cup salsa
1/2 cup tomatoes (chopped, minced or sliced)
4 corn tortillas
Chopped onion, green peppers, black olives, jalapeno peppers
1 to 2 pounds grated Monterey Jack cheese
Chili paste
Vegetable oil

Spread a thin layer of oil in a skillet and heat on low heat. When the oil crackles when the tortilla touches it, place a tortilla in the skillet, turning quickly to heat and remove to paper towel on plate. Repeat for each tortilla and set aside.

Spray bottom of small, round casserole dish with cooking spray or lightly oil. Layer the casserole by placing a tortilla in the bottom, lightly coat with chili paste.

Spread 1/3 of the black beans on that, sprinkle onion, peppers, cheese and olives to taste. Spread 1/3 salsa and canned tomatoes to moisturize. Repeat layers until casserole is complete.

Cook in 350 degree oven for 20-30 minutes until it bubbles.

Refried Black Beans

Rinse and sort a pound bag of black beans. Put in a big boiler and with at least one gallon of water. While bringing to a boil, add 2 cloves of garlic, some chopped jalapeno peppers or crushed red pepper, chili powder, oregano and lemon juice. Add each ingredient to taste. When it comes to a boil, reduce heat and cook, covered, slowly for 1-2 hours until beans are tender.

(You can use canned black beans instead of doing the above).

Heat, on low heat, a small amount of vegetable oil in a large skillet. Carefully add beans and juice. Using a fork, mash the beans continually until all of the juice is absorbed and beans are totally mashed. Add more juice as needed. Do not let the beans become totally dry. Remove from heat and skil-

1 medium onion
2 cloves garlic
1/4 cup bell pepper
1/4 cup celery
1 tablespoon parsley
1/2 cups bread crumbs
Small amount margarine (5 pats)

In large pot brown turkey with 4 tablespoons of water on low flame. Chop and stir meat while browning to keep from lumping. It will also keep meat from losing moisture and flavor.

Chop with skin yellow squash into chunks. In medium size bowl add few chunks of squash in 1/4 cup water. Cover with plastic wrap. Microwave 7 minutes, or until tender. (Repeat several times until all squash is cooked). Strain in colander and mash. Add to turkey and mix well.

Chop onion, garlic, bell pepper, celery, and parsley. Place seasonings with 1/4 cup water in medium bowl. Cover with plastic wrap and microwave 2 minutes. Add seasonings with liquid to meat and squash. Mix well. Add 1/4 cup bread crumbs, salt, and pepper to taste. Mix well. Pat into a greased square pan 8x8x2. Top with pats of margarine and sprinkle with 1/4 cup breadcrumbs.

Bake 350 degrees for 45 minutes, or until top is brown. Serves 4-6 servings. Freezes well.

Lillian Jane Cuevas
Bay St. Louis

CAJUN CRAWFISH POTATOES

6 large potatoes
1 large onion (chopped fine)
6 toes garlic (chopped)
1 bunch green onions (chopped)
2 lbs. "boiled" crawfish tails
Squashes and retain as much juice as possible
1-1 1/2 tsp. Tony Chachere's Creole seasoning
butter
parsley
shredded cheese (Colby, American, etc. — your "favorite")

Boil or bake potatoes until tender. Remove potato stuffing, set shells aside.

Saute onions, garlic and green onions in butter. Add crawfish tails and shells and Tony Chachere's seasoning. Sauté for 2 minutes.

Add potato stuffing, stir well, simmer 5 minutes.

Return mixture to shells. Sprinkle with

In large pot brown turkey meat with 4 tablespoons of water on low flame. Chop and stir meat while browning to keep from lumping. It will also keep meat from losing moisture and flavor. Chop onion and garlic cloves. In small bowl combine onion, garlic, and 1/4 cup water. Cover with plastic wrap. Microwave two minutes. Add onion, garlic, and liquid to meat. Cook for five minutes. Add tomato paste, cream, and whole style corn with liquid, salt, and pepper to taste and mix well. Cook 10 more minutes. Freezes well and makes 4-6 servings. Excellent with rice.

Jane Cuevas
Bay St. Louis

Breads

SPINACH BREAD

1 loaf French bread
1 stick margarine, softened
1 1/2 cups chopped onion
1 package frozen chopped spinach, thawed and squeezed to drain
1 roll Kraft garlic cheese
1 1/2 Tbsp. Worcestershire sauce
1/4 tsp. Tony Chachere's Creole Seasoning
10 ounces grated Mozzarella cheese
1/2 cup grated Parmesan cheese

Cut bread in half lengthwise. Spread cut surface of bread with 1/2 stick margarine.

Place remaining margarine in a saute pan and heat until bubbling. Add chopped onions and saute until tender. Stir in spinach, garlic cheese, Worcestershire sauce and Creole seasoning. Continue to cook and stir until cheese is melted.

Spread spinach mixture evenly on buttered bread. Sprinkle with Mozzarella and Parmesan cheeses. Place bread on a large baking sheet and heat in a 400-degree oven until cheese is melted.

Cut into pieces before serving. An electric knife does a neat and speedy job of slicing, but if you do not have one use a serrated knife.

If there happens to be any leftovers, wrap in foil and reheat in a saute pan or reheat at a low date. May be served with salad or used as an appetizer.

Susan Rub
Bay St. Louis

BROCCOLI CORNBREAD

1 pkg. cornbread mix (Jiffy)

4 eggs

1/2 cup milk

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

1/2 cup cornmeal

1/2 cup flour

1/2 cup salt

1/2 cup butter

1/2 cup margarine

1/2 cup oil

1/2 cup brown sugar

own turkey
oons of wa-
nop and stir
ng to keep
ll also keep
oisture and
and garlic
wl combins
cup water
rap. Micro-
Add onion,
meat Cook
Add tomato
whole style
lt, and per-
well. Cook
reezes well
ings. Excel-
ane Cuevas
y St. Louis

ls

READ
ead
e, softened
t onion
hopped spi-
squeezed to

c cheese
estershire

Chachere's
Mozzarella
Parmesan

lengthwise.
of bread
arine.
margarine
heat until
ped onions
er. Stir in
e, Worces-
Creole sea-
cook and
melted.
mixture
ed bread,
arella and
lace bread
sheet and
oven until

efore serv-
does a neat-
ing, but it
use a sea-

be any les
and refrig-
est at a la-
ved with
appetize-
san Rub-
St. Loui-

I
AD
mix (Jif

THE SEA COAST ECHO, KITCHEN EDITION, THURSDAY, FEBRUARY 26, 1998-11

Whatever your insurance needs,
we can help you meet them with a
personal or business
insurance

AUTO
●
HOME
●
LIFE
●
HEALTH



LIABILITY
●
PROPERTY
●
WORKERS COMP
●
FLOOD

TREUTEL INSURANCE AGENCY

Your independent insurance agent representing
many fine companies, including

**American States
Insurance**

467-5662



Desserts

ECLAIR DESSERT

2 pkg. French vanilla instant pudding
Graham crackers
Coconut
9 oz. Cool Whip

Line 9x13" pan with whole graham crackers.
Make pudding using 3 cups milk. Add cool whip.
Pour 1/2 over crackers, lay another layer of crackers, pour remaining pudding.

Place layer of crackers on top, then pour chocolate icing.

Chocolate Icing
4 Tbsp. cocoa
2 tsp. Karo syrup
1 tsp. vanilla
3 Tbsp. oleo
1/4 cup confectioner sugar
3 Tbsp. milk

Ret Deluze
Bay St. Louis

CHOCOLATE CHIP PIZZA

(Kids Recipe)

1 ready-made roll of chocolate chip cookie dough
1 can of frosting (your flavor choice)
1/2 cup toasted coconut
1/2 cup chopped nuts
3/4 cup M & M's
Candy sprinkles
Chocolate syrup

Spread cookie dough in a pizza pan and bake as directed on package. Let cool.

Spread on frosting and sprinkle with coconut, nuts, M & M's and candy sprinkles. Squeeze on chocolate syrup in a zig-zag motion. Slice like a pizza.

Elaine Anderson
Bay St. Louis

FRUIT PIZZA

Crust: 1 roll Pillsbury refrigerated sugar cookie dough. Cut dough in about 1/8" thick pieces and pat in buttered pizza pan. Bake at 350 degrees about 10 min. or until light brown.

Filling:
1 8-oz. Philadelphia cream cheese

1/2 cup sugar
1 tsp. vanilla
Cream together and spread over cooled dough.
Fruits: Arrange in separate layers in circle. Use strawberries, peaches, bananas, pineapple, kiwi, orange segments. Dot with blueberries.

Glaze:
1 cup sugar
3/4 cup water
1 cup orange juice
1/4 cup lemon juice
Dash of salt

Heat all ingredients until thick - plus 1 min. (stirring all the time). Let cool and pour over all fruit and chill.

Crust:
Substitute for cookie dough: 1 cup all purpose flour
1/2 cup sugar
1/2 cup cold water
1 egg
Mix all ingredients for 1 min. pour and spread

on pizza pan. Bake 15 min. at 300 degrees.

Betty J. Cole
Diamondhead

DELICIOUS FROZEN FRUIT SALAD

Whip together 1 12-oz. Cool Whip and 1 can sweetened condensed milk.
Drain 1 small can crushed pineapple and add to Cool Whip and milk.

Add 1 can cherry pie filling and 1 cup chopped pecans. Add juice of 2 lemons and pour into a large pyrex dish.

Freeze. When ready to serve, remove from freezer and cut into squares.

Patricia O. Clark
Diamondhead

PAT'S SUGAR-FREE DELIGHT

1 sugar-free angel food cake
4 eggs
1 cup Sugar-Twin
2 Tbsp. flour
1 qt. milk
1 tsp. vanilla
1 envelope plain gelatin dissolved in 1/4 cup cold water.

Break cake in large bite-size pieces. Put in large oblong casserole.

Cook next 4 ingredients in double boiler, just until it coats the spoon. Add vanilla and dissolved gelatin.

Pour over cake and stir until well mixed. Let cool.

Cover with whipped cream sweetened with Sugar-Twin.

Patricia O. Clark
Diamondhead

MILLIONAIRE'S PIE

1 can condensed milk
1/3 cup chopped pecans
1/3 cup chopped maraschino cherries
2 graham cracker pie crusts
1/3 cup lemon juice
1/3 cup crushed pineapple (drained)
1 8-oz. Cool Whip
Whipped cream

Blend milk and lemon juice. Stir in pecans, pineapple, cherries. Fold in Cool Whip. Spoon into pie shells. Chill two hours. Top with whipped cream and a cherry for garnish.

Yields two pies.

Cathy Bourgeois

ECLAIR PIE

1 box graham crackers
2 pkgs. French vanilla instant pudding
3 cups milk
8 oz. Cool Whip
2 oz. Nestles Choco Bake (looks like lb. of margarine)
2 tsp. soft butter
2 Tbsp. white Karo syrup
3 Tbsp. milk
1 tsp. vanilla
1/4 cups powdered sugar

Mix pudding per directions, fold in Cool Whip.

Butter 9x13" pan. Line with crackers and pour half the mixture over crackers, another layer of pudding. Put another layer of crackers on top of pudding. Mix all ingredients for 1 min. pour and spread on top.

ham crackers. Refrigerate several hours before serving.

Dawn Stieffel Ray

BEIGNETS

3/4 cups sifted all-purpose flour
1/4 cup sugar
1/4 tsp. vanilla
1/4 tsp. salt
2 Tbsp. lard oil
1 cup milk
1 pkg. active dry yeast
2 Tbsp. warm water
1 egg
Sifted confectioner's sugar

Scald milk and add sugar, vanilla, salt, nutmeg. Cool to lukewarm. Crumble yeast in warm water, stir until dissolved.

To milk mixture, add oil, egg, dissolved yeast, blending with spoon.

Add flour gradually, beating well. Cover with wax paper, then clean towel. Let rise in warm place until doubled in size.

Knead dough gently on well floured surface. Roll into 18x12 rectangle. Cut into 36 3x2 rectangles. Cover with towel, let rise 1/2 hours.

Fry few donuts at a time in deep fat at 375 degrees until golden brown. Drain. Sprinkle with confectioner's sugar.

CAFE AU LATT
Bring milk or cream just to boiling point. Add to equal parts of coffee.

Enjoy beignets and coffee.

Michelle Auccin Stieffel

PECAN PRALINES

2 cups white sugar
1 cup buttermilk
1 cup baking soda
1 pinch salt
3/4 stick margarine
1 tsp. vanilla
1 cup pecans

Stirring frequently, cook sugar, buttermilk, baking soda and salt over medium/low heat until "soft ball" stage (235 degrees on candy thermometer). Cook approximately 15 minutes longer. Remove from heat, add vanilla and margarine. Beat with spoon while margarine is melting.

Add pecans. Beat until a glossy appearance. Spoon out on full paper to cool.

Margaret R. Bourgeois
Waveland

FRUIT FLUFF

1 can pineapple (drained)
1 small carton Cool Whip
1 small jar marshmallow cream
2 small pkg. pistachio instant pudding
1/2 bag miniature marshmallows

Combine pineapple, pudding and sour cream. Fold in Cool Whip. Then fold in marshmallows. Sprinkle with crushed pecans.

Chill for several hours or overnight.

C. S. Bourgeois
Waveland

OLD WITCH'S

MAGIC NUT CAKE

3 eggs
3/4 cup vegetable oil
BEAT TOGETHER AND THEN ADD:

1/4 cup all-purpose flour
1/4 tsp. baking soda
3/4 tsp. cinnamon
1/2 cup chopped walnuts
1-pound can of pumpkin
1/2 cup water
2/4 cup sugar
1/4 tsp. salt
1 cup yellow raisin (or plain)

Pour batter into 3 buttered 1-pound coffee cans. Bake at 350° for 1 hr. 15 min. or until a straw from a witch's broom, inserted in the center comes out clean.

Cool cake, turn them on their sides, and frost with:
4 oz. cream cheese
3 Tbsp. butter
1/2 box confectioner's sugar
1 tsp. lemon juice or vanilla

LEMON PIE

(the real way)

3 egg yolks, beaten
1 can condensed milk
Juice from 3 lemons

Mix together. Pour over crust.

Crust:
Crush 20 vanilla wafers in melted butter. Press against sides and bottom of pie pan.

Meringue:
Beat 3 egg whites. Add 2 Tbsp. sugar. Pour over pie.

Refrigerate.

Jennie Trapani
Bay St. Louis

LEMON LUSH DESSERT

1 stick butter (or margarine)
1 cup confectioner sugar
1 cup flour
1/2 cup chopped nuts
1 pkg. cream cheese (8 oz.)
1 tub 9 oz. whipped topping
2 pkgs. lemon instant pudding
3 cups milk

Mix butter, flour, nuts. Press in 9" x 13" pan and bake 15 to 20 min. in 350 oven.

COOL:

Combine confectioner sugar and cream cheese with 1 cup whipped topping.

Spread over crust.

Mix pudding and spread over cream cheese layer.

Spread remainder of whipped topping on top.

Refrigerate.

Janet Hitt
Bay St. Louis

WHITE CHRISTMAS PIES

This recipe will make two pies.

1 can condensed milk
2/4 cup lemon juice
1/8 cup coconut
1/2 cup pecans, chopped fine
1 can (16 oz.) well-drained pineapple, crushed
1 can (12 or 13 oz.) whipped topping
2 baked 8 in. pie shells

Combine milk, lemon juice, coconut, pecans and pineapple. Fold in whipped topping. Fill pie shells. Bake pie shells.

Chill at least one hour before serving.
(Chocolate condensed milk may be substituted).

E. Heckler
New Orleans

CREAMY FRUIT MOLD

1 pkg. (3 oz.) cream cheese, softened
1 pkg. (3 oz.) lime gelatin
1 cup boiling water
1/4 cup mayonnaise
1 can (15 1/4 oz.) fruit cocktail, drained
1/2 cup chopped pecans

In a mixing bowl, beat cream cheese and gelatin. Add water, stir until gelatin is dissolved. Refrigerate until thickened, about 1 hours, stirring frequently.

Add mayonnaise; whisk until smooth. Stir in fruit and pecans. Pour into a 1-qt. mold that has been coated with nonstick cooking spray.

Chill until firm. Unmold onto a serving platter. Yield: 6 servings.

Bertha Rauch
Kenner

APRICOT COBBLER

(Peaches may be substituted)

3/4 cup sugar
1 Tbsp. cornstarch
1/4 tsp. ground cinnamon
1/8 tsp. ground nutmeg
1 cup water
3 cans (15 1/4 oz. each) apricot halves, drained
1 Tbsp. butter or margarine

Topping:
1 cup all-purpose flour
1 Tbsp. sugar
1/4 tsp. baking powder
1/2 tsp. salt
3 Tbsp. cold butter or margarine
1/2 cup milk

In a saucepan, combine sugar, cornstarch, cinnamon and nutmeg. Stir in water; bring to a boil over medium heat. Boil and stir for 1 minutes; reduce heat. Add apricots and butter; heat through.

Pour into a greased 2-qt. baking dish.

For topping, combine flour, sugar, baking powder and salt in a bowl; cut in butter until crumbly. Stir in milk just until moistened.

Spoon over hot apricot mixture. Bake at 400° for 30-35 minutes or until golden brown and a toothpick inserted into the topping comes out clean. Yield: 6 servings.

Robin S. Bryant
Kenner

TOO-EASY-TO-BE-TRUE PEANUT BUTTER COOKIES

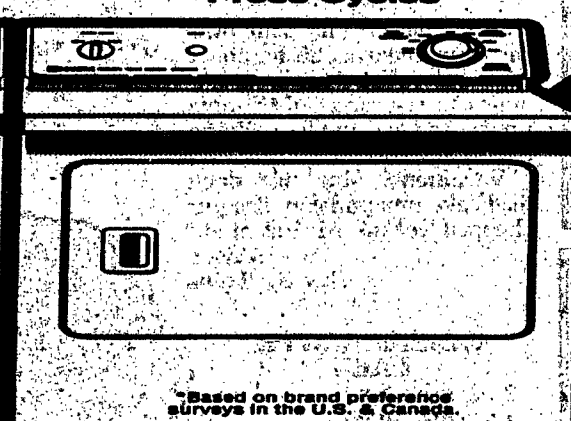
1 cup peanut butter (creamy or chunky)
1 cup sugar
1 egg (unbeaten)
Heat oven to 350°.
Mix all ingredients in a bowl. Spoon teaspoonful onto ungreased cookie sheet. Score with fork.

Bake for 13-15 minutes. Let cool before removing from cookie sheet.

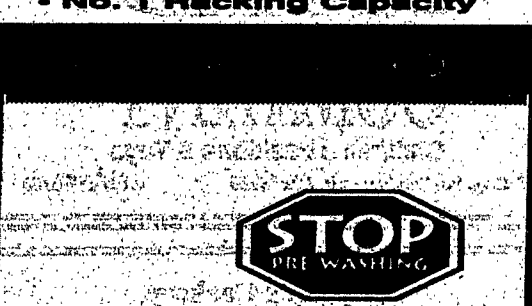
Patricia Cole
Waveland

(Continued)

- **Regular & Perm. Press Cycles**



- 6-Tier™ Wash System
- No. 1 Backing Capacity





MAGIC CHEF



Strongbox™ Door Hinges



Luckies
Furniture & Appliances
Since 1954

1714 Pass Rd., Biloxi
432-2525 • 436-9551

1-16	LOUISIANA	ROCKINGHAM	1-16
Louisiana Road Garport 4			1-16
PAGE ROAD	MI. C. C. C.		

**PATTY'S
POTATO CANDY**
1 med. size russett potato,
peeled and cut
2 1/2 lbs. powdered sugar
1 small jar Jif peanut butter
(creamy)
1 tsp. pure vanilla extract

Boil potato until done, then
drain. Place potato in medium-
size mixing bowl. Mash potato
well with fork. Add about 1/4
cup of powdered sugar to potato,
mixing well using fork. Add the
vanilla, mix well.

* Then keep adding small
amounts of powdered sugar un-
til it forms into a dough. Then
cover flat surface well with pow-
dered sugar. Roll the dough out
on covered surface evenly.

* Then evenly spread peanut
butter over dough. Then, slowly
roll dough up. Then slice into
pieces. Candy hardens on its
own. Keep in air tight

container.
* All of powdered sugar may
not be used.
* All the peanut butter may
not be used.
Patricia Shelton
Bay St. Louis

CHOCOLATE PECAN PIE
3/4 cups sugar
1 cup dark corn syrup (Karo)
1/2 tsp. salt
2 Tbsp. flour
3 eggs
2 Tbsp. butter, melted
3-oz. unsweetened melted
chocolate
1 1/4 tsp. vanilla
1 1/4 cups pecan halves
9" unbaked pie shell

Combine first five ingre-
dients and beat.
Pour into pie shell and bake
at 350° for 1 hour.
Top with cool whip after chill-
ing thoroughly in refrigerator.

Garnish with coconut if desired.
Rose Almond
Bay St. Louis

WATERGATE CAKE
1 box white cake mix
1 cup liquid shortening
1 cup ginger ale
1 cup milk
3 eggs
1 box instant pudding

Put all ingredients in bowl,
mix 3 minutes.
Bake at 350° in sheet pan
30-35 minutes or layer pans
20-25 minutes.

Rose Almond
Bay St. Louis

LEMON YUM-YUM
1 box lemon cake mix
1 egg
1 stick melted butter

Mix together and pat in a
greased or non-stick 10-12 pan.

1 box powdered sugar
1 8-oz. cream cheese
(softened)
3 eggs

Mix together and pour over
cake mix. Bake at 325° for about
45 minutes. Check, and when it
starts to rise and lightly turn
brown, remove and let cool and
cut in squares.

Variations: May use devil
food cake mix and can also put
chopped pecans in first step.

Faye Allison
Bay St. Louis

**VANILLA WAFER
CAKE**

2 cups butter
1 1/4 cups sugar
6 eggs
1/2 cup milk
1 16-oz. pkg. vanilla wafers,
crushed
1 can coconut
1 cup chopped pecans

Beat first four ingredients
together; mix the rest of the in-
gredients, then add to above
mixture.

Bake at 350° for 30-40 mi-
nutes (1 hour if baking in tube
pan). Grease pan with Pam; do
not flour pan.

Icing
(Optional)
1 8-oz. pkg. cream cheese
1 box powdered sugar

Cream together and add 1
cup finely chopped pecans.

This is a great cake to make
ahead and freeze and give as a
holiday gift.

**PEANUT BUTTER
CREME PIE**

1/2 cup peanut butter
1 cup confectioners sugar
1/4 cup cornstarch
2/3 cup granulated sugar
Dash salt
2 cups scalded milk
3 beaten egg yolks
2 Tbsp. margarine
1/4 tsp. vanilla

Combine peanut butter and
confectioners sugar. Blend with
pastry blender until the consis-
tency of biscuit mix. Spread half
of mixture in an unbaked pie
shell.

Combine cornstarch, granu-
lated sugar and salt in top of a
double boiler.

Add all but 1/4 cup of the
scalded milk and mix well. Pour
the 1/4 cup reserved milk gra-
dually over the egg yolks.

Add the egg mixture to the
double boiler mixture. Cook in
double boiler until thickened.

Add margarine and vanilla.
Pour over peanut butter/
confectioners sugar mixture.

Meringue
Whip until frothy at high
speed 3 egg whites.

Add 1/4 tsp. cream of tartar.
Beat in 3 Tbsp. granulated
sugar, 1/2 tsp. at a time. Do not

overbeat.
Beat in 1/2 tsp. vanilla.
Spread over pie. Sprinkle re-
mainder of peanut butter/
confectioners sugar mixture
over meringue. Bake at 325 de-
grees until brown.
Sonja C. Caplinger
Waveland

**No Matter
What You're
Cooking Up --**

• Brunch



• Barbecue



• Romantic

Dinner

for Two



We have the look for you

PRINCE & S

Bay Plaza Shopping Center
Highway 90 • Bay St. Louis
467-9338
Mon-Sat 10A-6P
Sundays 12A-5P

Anne Truitt Allen
Proprietor

**THE KID
COMPANY**

Children's Fashions & Toys

113 Hwy. 90 Bay St. Louis, MS 39520 (601) 467-6706

Lynda's Cookery
Kitchenware & More

LYNDA COOK
Proprietress

102 A. West Second St.
Pass Christian, MS 39571

Phone/Fax
228-452-7382

Fine Kitchenware and Accessories

<http://www.lyndascookery.com>

Wedding Receptions & Rehearsals - Luncheons
Business Meetings - Private Parties (Large or Small)
Banquet Hall Available

Deli and Catering by "Sue"

"Be a guest at your own party"

217 South Central Ave.
Pascagoula, MS 39466

Sue Stoen
Business: 769-9121
Home: Tuesday - Friday 11 AM - 2 PM
Also in at party out meals

It's Here!

**The 1998 Wilton
Cake Decorating Yearbook**

Create your own sensational cakes using unique Wilton
products and ideas now available at...

PREFERRED STATIONERY & GIFTS

315 DEMONTLUZIN • BAY ST. LOUIS, MS 39520
TUE-SAT: 10:00-4:30 • 467-6704

HOUSE OF WHEELS

Specializing in Custom Wheels
WHEELS • TIRES • HUBCAPS

Original Equipment and After Market

Placing a wheel on your car is \$22 monthly.
Call for details. 241 N. Service Rd., Suite 1A, Bay St. Louis, MS 39520
800-435-5496 • 800-441-0001 • 800-909-2114
New Orleans: 800-443-5496 • 800-909-2114

THE SEA COAST ECHO, KITCHEN EDITION, THURSDAY, FEBRUARY 26, 1998-15



Bill Garrett Autoplex

155 SERVICE RD EXIT 4 PICAYUNE YOUR COMPLETE GM DEALER
1 601 798-7575 • 1 800-826-6562



98 Cadillac Eldorado
Stk# 8247
MSRP....\$40,812.00
Selling Price.....\$35,900.00

98 GMC Regular Cab Short Wheel Base
Stk#8184
\$14,980.00
*All Rebates Applied

98 GMC Sonoma Regular Cab
Stk# 8253
\$10,595.00

98 GMC Jimmy 2-Door
Stk# 8183
\$19,995.00

98 Chevrolet Demo
(Full Size Ext. Cab) Limited 3-door, 5.7 Engine, CD
\$20,995.00

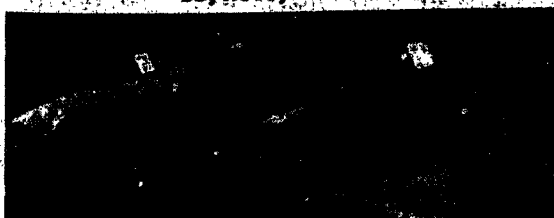
98 Pontiac Grand Am
Stk# 8222
MSRP...\$17,369.00
Selling Price...\$14,395.00

98 Buick LeSabre
Stk# 8076
MSRP...\$24,738.00
Selling Price...\$20,988.00
*All Rebates

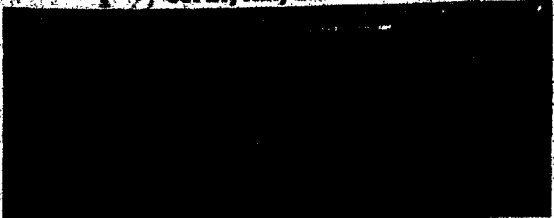
93 MITSUBISHI ECLIPSE
OVERDRIVE, AIR, SPORTY



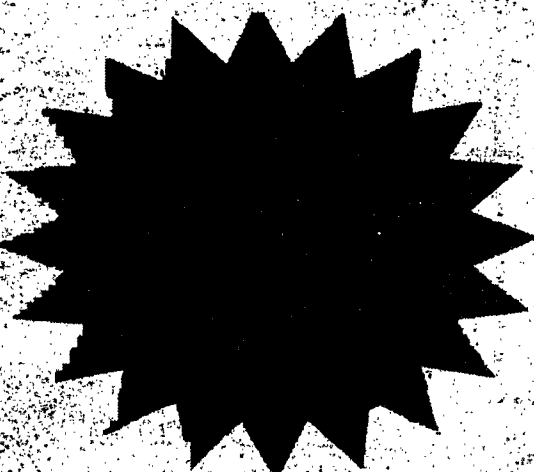
95 BUICK PARK AVENUE
CD, AUTO, LEATHER



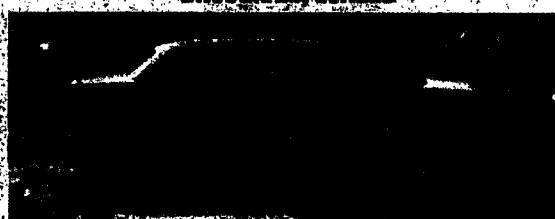
94 SATURN SL2
SEPN., AIR, CASSETTE



97 OLDS ACHIEVA
POWER EQUIPMENT, ALLOY WHEELS, LOADED



96 CADILLAC FLEETWOOD
BRUNNMAN, LOADED



We keep a

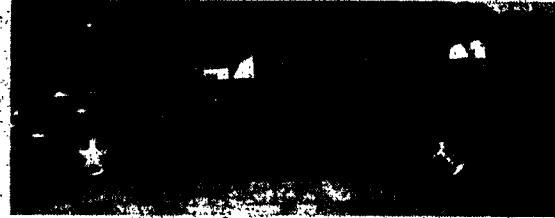
LARGE SELECTION

of used cars
if you don't see what you want,
we'll get it for you.

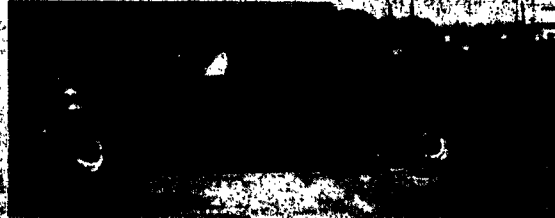
95 FORD SUPER CAB
EDDIE BAUER, V-8, AUTO



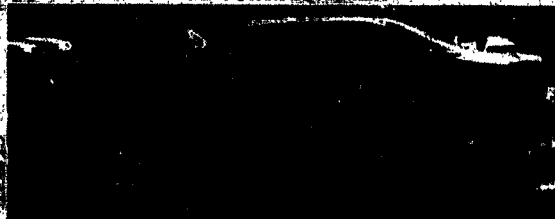
96 GMC SLE
350 AUTOMATIC



97 CHEVROLET C2500
350 AUTOMATIC



97 PONTIAC BONNEVILLE SE
ALL POWER EQUIPMENT



- KITCHEN AND BATH CABINETRY
- CERAMIC TILE
- CUSTOM COUNTERTOPS
- WIDE VARIETIES OF STYLES
& COLORS

GRAND OPENING!

SERVING HANCOCK COUNTY

KITCHEN & TILE MART

1263 PASS ROAD

GULFPORT, MS

928 863-3575

1 MILE EAST OF
HWY 49 (25TH AVE.)

NEXT TO CARPET

MART CROSS

FROM COLONIAL

BAKERY

